

# Market Produce Specifications

PRODUCE: **CHERRY**  
 TYPE: **Red**  
 VARIETY: **Bing**  
 CLASS: **One**

| GENERAL APPEARANCE CRITERIA   |  |
|---|--|
| COLOUR  | <i>Mid to dark red, bright green stalks</i>  |
| VISUAL APPEARANCE   | <i>Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.</i>   |
| SENSORY   | <i>With firm, smooth skin, not soft or shrivelled; sweet juicy flavour, no 'off' odours or tastes.</i>   |
| SHAPE   | <i>Round to heart shaped berries.</i>  |
| SIZE  | <i>24 - 26 mm diameter, as pre-ordered per requirements.</i>   |
| MATURITY  | <i>Firm and full coloured at receipt.</i>  |
| MAJOR DEFECTS   |  |
| INSECTS   | <i>With evidence of live insects, eg. Larvae.</i>  |
| DISEASES  | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| PHYSICAL / PEST DAMAGE  | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| PHYSIOLOGICAL DISORDER  | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| TEMPERATURE INJURY  | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| MINOR DEFECTS   |  |
| DISEASES  | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water-soaked.</i>   |
|   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| PHYSICAL / PEST DAMAGE  | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
| PHYSIOLOGICAL DISORDERS   | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| SKIN MARKS / BLEMISHES  | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</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 as per requirements. 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) on outer carton.</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 6 - 10°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:** CHERRY  
**TYPE:** Red  
**VARIETY:** Black Douglas  
**CLASS:** One

| GENERAL APPEARANCE CRITERIA   |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid to dark red, light green to woody coloured stalks</i>   |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; sutures not excessively deep; slab sided; no foreign matter.</i>   |
| <b>SENSORY</b>  | <i>With firm, smooth skin, not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes.</i>   |
| <b>SHAPE</b>  | <i>Heart shaped berries.</i>   |
| <b>SIZE</b>   | <i>Average 26 mm diameter; as pre-ordered per requirements.</i>  |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| MAJOR DEFECTS   |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| MINOR DEFECTS   |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and watersoaked.</i>  |
|   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| CONSIGNMENT CRITERIA  |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. 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) on outer carton.</i>       |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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> |
| <b>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.</b> |  |

# Market Produce Specifications

**PRODUCE:** CHERRY  
**TYPE:** Red  
**VARIETY:** Burlatt  
**CLASS:** One

| <b>GENERAL APPEARANCE CRITERIA</b>  |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid to dark red, bright green stalks</i>  |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.</i>   |
| <b>SENSORY</b>  | <i>With medium to firm, smooth skin, not soft or shrivelled; sweet juicy flavour, no 'off' odours or tastes.</i>   |
| <b>SHAPE</b>  | <i>Slightly flat sided berries.</i>  |
| <b>SIZE</b>   | <i>Average 24 mm diameter, as pre-ordered per requirements.</i>  |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| <b>MAJOR DEFECTS</b>  |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| <b>MINOR DEFECTS</b>  |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water-soaked.</i>   |
|   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| <b>CONSIGNMENT CRITERIA</b>   |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. 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) on outer carton.</i>       |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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: **CHERRY**  
 TYPE: **Red**  
 VARIETY: **Christian / Ulster**  
 CLASS: **One**

| <b>GENERAL APPEARANCE CRITERIA</b>  |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid to dark red, light green coloured stalks</i>  |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.</i>   |
| <b>SENSORY</b>  | <i>With firm, smooth skin, not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes.</i>   |
| <b>SHAPE</b>  | <i>Round shaped berries.</i>   |
| <b>SIZE</b>   | <i>22 to 26 mm diameter; as pre-ordered per requirements.</i>  |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| <b>MAJOR DEFECTS</b>  |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| <b>MINOR DEFECTS</b>  |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water-soaked.</i>   |
|   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| <b>CONSIGNMENT CRITERIA</b>   |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. 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) on outer carton.</i>       |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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: **CHERRY**  
 TYPE: **Red**  
 VARIETY: **Eagle**  
 CLASS: **One**

| <b>GENERAL APPEARANCE CRITERIA</b>  |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid to red, light green stalks</i>  |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.</i>   |
| <b>SENSORY</b>  | <i>With firm, smooth skin, not soft or shrivelled; sweet juicy flavour; no 'off' odours or tastes.</i>   |
| <b>SHAPE</b>  | <i>Round shaped berries.</i>   |
| <b>SIZE</b>   | <i>22 - 24 mm diameter, as pre-ordered per requirements.</i>   |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| <b>MAJOR DEFECTS</b>  |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| <b>MINOR DEFECTS</b>  |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water-soaked.</i>   |
|   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| <b>CONSIGNMENT CRITERIA</b>   |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. 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) on outer carton.</i>       |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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: **CHERRY**  
 TYPE: **Red**  
 VARIETY: **Empress**  
 CLASS: **One**

| <b>GENERAL APPEARANCE CRITERIA</b>  |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid red, bright green stalks</i>  |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.</i>   |
| <b>SENSORY</b>  | <i>With medium to firm, smooth skin, not soft or shrivelled; sweet juicy flavour, no 'off' odours or tastes.</i>   |
| <b>SHAPE</b>  | <i>Round shaped berries.</i>   |
| <b>SIZE</b>   | <i>22 - 24 mm diameter, as pre-ordered per requirements.</i>   |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| <b>MAJOR DEFECTS</b>  |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| <b>MINOR DEFECTS</b>  |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water-soaked.</i>   |
|   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| <b>CONSIGNMENT CRITERIA</b>   |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. 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) on outer carton.</i>       |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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: **CHERRY**  
 TYPE: **Red**  
 VARIETY: **Kordia**  
 CLASS: **One**

| <b>GENERAL APPEARANCE CRITERIA</b>  |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid to dark burgundy, light green stalks</i>  |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.</i>   |
| <b>SENSORY</b>  | <i>With medium to firm, slightly raised skin texture; not soft or shrivelled; sweet juicy flavour; no 'off' odours or tastes.</i>  |
| <b>SHAPE</b>  | <i>Round to heart shaped berries.</i>  |
| <b>SIZE</b>   | <i>24-28 mm diameter, as pre-ordered per requirements.</i>   |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| <b>MAJOR DEFECTS</b>  |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| <b>MINOR DEFECTS</b>  |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water soaked.</i>   |
|   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| <b>CONSIGNMENT CRITERIA</b>   |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. 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) on outer carton.</i>       |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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: **CHERRY**  
 TYPE: **Red**  
 VARIETY: **Lambert**  
 CLASS: **One**

| <b>GENERAL APPEARANCE CRITERIA</b>  |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid red, light green stalks</i>   |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; minor stem separation permitted; sutures not excessively deep; no foreign matter.</i>  |
| <b>SENSORY</b>  | <i>With medium to firm, smooth skin, not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes.</i>   |
| <b>SHAPE</b>  | <i>Heart shaped berries.</i>   |
| <b>SIZE</b>   | <i>24 - 26 mm diameter, as pre-ordered per requirements.</i>   |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| <b>MAJOR DEFECTS</b>  |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| <b>MINOR DEFECTS</b>  |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and watersoaked.</i>  |
|   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| <b>CONSIGNMENT CRITERIA</b>   |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. 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) on outer carton.</i>       |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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:** CHERRY  
**TYPE:** Red  
**VARIETY:** Lapin  
**CLASS:** One

| GENERAL APPEARANCE CRITERIA  |   |
|--|---|
| <b>COLOUR</b>  | Mid to dark red, light green stalks   |
| <b>VISUAL APPEARANCE</b>   | Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.   |
| <b>SENSORY</b>   | With medium to firm, slightly raised skin texture; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes.  |
| <b>SHAPE</b>   | Round to heart shaped berries.  |
| <b>SIZE</b>  | Average 26 mm diameter; as pre-ordered per requirements.  |
| <b>MATURITY</b>  | Firm and full coloured at receipt.  |
| MAJOR DEFECTS  |   |
| <b>INSECTS</b>   | With evidence of live insects, eg. Larvae.  |
| <b>DISEASES</b>  | With evidence of fungal or bacterial rots. (eg. Decaying areas).  |
| <b>PHYSICAL / PEST DAMAGE</b>  | With cuts or punctures (that break the skin) (wounds or pest damage).<br>With rain or post harvest split  |
| <b>PHYSIOLOGICAL DISORDER</b>  | With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )  |
| <b>TEMPERATURE INJURY</b>  | With tissue shrivelling, softening and browning. (heat stress)<br>With soft, dark water-soaked areas. (freeze injury)   |
| MINOR DEFECTS  |   |
| <b>DISEASES</b>  | With bacterial spot >2 dry spots (1mm); not sunken and water-soaked.<br>With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin.  |
| <b>PHYSICAL / PEST DAMAGE</b>  | With slight depression/flattening of skin affecting > half visible surface.<br>With surface pitting (circular depressions, surface wrinkling, impact bruising) >0.5 sq cm.<br>With point cracking > 2 mm<br>With ring split > 1mm width; > half surface area of cherry affected in length.                                |
| <b>PHYSIOLOGICAL DISORDERS</b>   | With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.<br>With post harvest unhealed point splits less than 2 mm.  |
| <b>SKIN MARKS / BLEMISHES</b>  | With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck >0.5 sq cm.  |
| CONSIGNMENT CRITERIA   |   |
| <b>TOLERANCE PER CONSIGNMENT</b>   | Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.   |
| <b>PACKAGING &amp; LABELLING</b>   | Packaging as per requirements. 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) on outer carton.       |
| <b>SHELF LIFE</b>  | Produce must provide not less than 14 days clear shelf life from date of receipt.   |
| <b>RECEIVAL CONDITIONS</b>   | Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 10°C for Receipt.   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>   | All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.   |
| <b>FOOD SAFETY REQUIREMENTS</b>  | Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1. |
| 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: **CHERRY**  
 TYPE: **Red**  
 VARIETY: **Lewis**  
 CLASS: **One**

| <b>GENERAL APPEARANCE CRITERIA</b>  |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid to dark red, light green stalks</i>   |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.</i>   |
| <b>SENSORY</b>  | <i>With medium to firm, smooth skin; not soft or shrivelled; sweet juicy flavour, no 'off' odours or tastes.</i>   |
| <b>SHAPE</b>  | <i>Heart shaped berries.</i>   |
| <b>SIZE</b>   | <i>24 - 26 mm diameter; as pre-ordered per requirements.</i>   |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| <b>MAJOR DEFECTS</b>  |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| <b>MINOR DEFECTS</b>  |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water-soaked.</i>   |
|   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| <b>CONSIGNMENT CRITERIA</b>   |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. 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) on outer carton.</i>       |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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: **CHERRY**  
 TYPE: **Red**  
 VARIETY: **Merchant**  
 CLASS: **One**

| <b>GENERAL APPEARANCE CRITERIA</b>  |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid to dark red, bright green stalks</i>  |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.</i>   |
| <b>SENSORY</b>  | <i>With medium to firm, smooth skin; not soft or shrivelled; sweet juicy flavour; no 'off' odours or tastes.</i>   |
| <b>SHAPE</b>  | <i>Round to heart shaped berries.</i>  |
| <b>SIZE</b>   | <i>24 - 26 mm diameter; as pre-ordered per requirements.</i>   |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| <b>MAJOR DEFECTS</b>  |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| <b>MINOR DEFECTS</b>  |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water-soaked.</i>   |
|   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| <b>CONSIGNMENT CRITERIA</b>   |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. 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) on outer carton.</i>       |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the NRA regulatory system. Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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:** CHERRY  
**TYPE:** Red  
**VARIETY:** Regina  
**CLASS:** One

| GENERAL APPEARANCE CRITERIA   |   |
|---|---|
| <b>COLOUR</b>   | Mid to dark red, light green stalks   |
| <b>VISUAL APPEARANCE</b>  | Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.   |
| <b>SENSORY</b>  | With medium to firm, slightly raised skin texture; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes.  |
| <b>SHAPE</b>  | Round to heart shaped berries.  |
| <b>SIZE</b>   | 24-28 mm diameter, as pre-ordered per requirements.   |
| <b>MATURITY</b>   | Firm and full coloured at receipt.  |
| MAJOR DEFECTS   |   |
| <b>INSECTS</b>  | With evidence of live insects, eg. Larvae.  |
| <b>DISEASES</b>   | With evidence of fungal or bacterial rots. (eg. Decaying areas).  |
| <b>PHYSICAL / PEST DAMAGE</b>   | With cuts or punctures (that break the skin) (wounds or pest damage).<br>With rain or post harvest split  |
| <b>PHYSIOLOGICAL DISORDER</b>   | With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )  |
| <b>TEMPERATURE INJURY</b>   | With tissue shrivelling, softening and browning. (heat stress)<br>With soft, dark water-soaked areas. (freeze injury)   |
| MINOR DEFECTS   |   |
| <b>DISEASES</b>   | With bacterial spot >2 dry spots (1mm); not sunken and water soaked.<br>With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin.  |
| <b>PHYSICAL / PEST DAMAGE</b>   | With slight depression/flattening of skin affecting > half visible surface.<br>With surface pitting (circular depressions, surface wrinkling, impact bruising) >0.5 sq cm.<br>With point cracking > 2 mm<br>With ring split > 1mm width; > half surface area of cherry affected in length.                                |
| <b>PHYSIOLOGICAL DISORDERS</b>  | With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.<br>With post harvest unhealed point splits less than 2 mm.  |
| <b>SKIN MARKS / BLEMISHES</b>   | With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck >0.5 sq cm.  |
| CONSIGNMENT CRITERIA  |   |
| <b>TOLERANCE PER CONSIGNMENT</b>  | Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%  |
| <b>PACKAGING &amp; LABELLING</b>  | Packaging as per requirements. 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) on outer carton.       |
| <b>SHELF LIFE</b>   | Produce must provide not less than 14 days clear shelf life from date of receipt.   |
| <b>RECEIVAL CONDITIONS</b>  | Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 10°C for Receipt.   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1. |
| <b>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.</b> |   |

# Market Produce Specifications

PRODUCE: **CHERRY**  
 TYPE: **Red**  
 VARIETY: **Ron Seedling**  
 CLASS: **One**

| <b>GENERAL APPEARANCE CRITERIA</b>  |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid to dark red, mid green stalks</i>   |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; slight point suture; sutures not excessively deep; no foreign matter.</i>  |
| <b>SENSORY</b>  | <i>With firm to hard, smooth skin; not soft or shrivelled; sweet juicy flavour; no 'off' odours or tastes.</i>   |
| <b>SHAPE</b>  | <i>Round shaped berries.</i>   |
| <b>SIZE</b>   | <i>24 - 26 mm diameter, as pre-ordered per requirements.</i>   |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| <b>MAJOR DEFECTS</b>  |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| <b>MINOR DEFECTS</b>  |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water-soaked.</i>   |
|   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| <b>CONSIGNMENT CRITERIA</b>   |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. 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) on outer carton.</i>       |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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: **CHERRY**  
 TYPE: **Red**  
 VARIETY: **Sir Tom**  
 CLASS: **One**

| <b>GENERAL APPEARANCE CRITERIA</b>  |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid to dark burgundy, light green stalks</i>  |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.</i>   |
| <b>SENSORY</b>  | <i>With medium to firm, slightly raised skin texture; not soft or shrivelled; sweet juicy flavour; no 'off' odours or tastes.</i>  |
| <b>SHAPE</b>  | <i>Round to heart shaped berries.</i>  |
| <b>SIZE</b>   | <i>24-28 mm diameter, as pre-ordered per requirements.</i>   |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| <b>MAJOR DEFECTS</b>  |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| <b>MINOR DEFECTS</b>  |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water soaked.</i>   |
|   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| <b>CONSIGNMENT CRITERIA</b>   |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. 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) on outer carton.</i>       |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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: **CHERRY**  
 TYPE: **Red**  
 VARIETY: **Stella**  
 CLASS: **One**

| GENERAL APPEARANCE CRITERIA  |   |
|--|---|
| COLOUR   | Mid red, light green stalks   |
| VISUAL APPEARANCE  | Full bodied; plump; stalks intact; slight point suture; sutures not excessively deep; no foreign matter.  |
| SENSORY  | With medium to firm, smooth thin skin; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes.  |
| SHAPE  | Round to heart shaped berries.  |
| SIZE   | Average 26 mm diameter; as pre-ordered per requirements.  |
| MATURITY   | Firm and full coloured at receipt.  |
| MAJOR DEFECTS  |   |
| INSECTS  | With evidence of live insects, eg. Larvae.  |
| DISEASES   | With evidence of fungal or bacterial rots. (eg. Decaying areas).  |
| PHYSICAL / PEST DAMAGE   | With cuts or punctures (that break the skin) (wounds or pest damage).<br>With rain or post harvest split  |
| PHYSIOLOGICAL DISORDER   | With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )  |
| TEMPERATURE INJURY   | With tissue shrivelling, softening and browning. (heat stress)<br>With soft, dark water-soaked areas. (freeze injury)   |
| MINOR DEFECTS  |   |
| DISEASES   | With bacterial spot >2 dry spots (1mm); not sunken and water-soaked.<br>With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin.  |
| PHYSICAL / PEST DAMAGE   | With slight depression/flattening of skin affecting > half visible surface.<br>With surface pitting (circular depressions, surface wrinkling, impact bruising) >0.5 sq cm.<br>With point cracking > 2 mm<br>With ring split > 1mm width; > half surface area of cherry affected in length.                                |
| PHYSIOLOGICAL DISORDERS  | With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.<br>With post harvest unhealed point splits less than 2 mm.  |
| SKIN MARKS / BLEMISHES   | With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck >0.5 sq cm.  |
| CONSIGNMENT CRITERIA   |   |
| TOLERANCE PER CONSIGNMENT  | Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.   |
| PACKAGING & LABELLING  | Packaging as per requirements. 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) on outer carton.       |
| SHELF LIFE   | Produce must provide not less than 14 days clear shelf life from date of receipt.   |
| RECEIVAL CONDITIONS  | Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 10°C for Receipt.   |
| CHEMICAL & CONTAMINANT RESIDUES  | All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.   |
| FOOD SAFETY REQUIREMENTS   | Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1. |
| 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: **CHERRY**  
 TYPE: **Red**  
 VARIETY: **Summit**  
 CLASS: **One**

| GENERAL APPEARANCE CRITERIA   |   |
|---|---|
| COLOUR  | <i>Mid red, green stalks</i>  |
| VISUAL APPEARANCE   | <i>Full bodied; plump; stalks intact; slab sided; sutures not excessively deep; no foreign matter.</i>  |
| SENSORY   | <i>With medium to firm, smooth thin skin; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes.</i>   |
| SHAPE   | <i>Heart shaped berries.</i>  |
| SIZE  | <i>24 - 26 mm diameter; as pre-ordered per requirements.</i>  |
| MATURITY  | <i>Firm and full coloured at receipt.</i>   |
| MAJOR DEFECTS   |   |
| INSECTS   | <i>With evidence of live insects, eg. Larvae.</i>   |
| DISEASES  | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>   |
| PHYSICAL / PEST DAMAGE  | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i><br><i>With rain or post harvest split</i>  |
| PHYSIOLOGICAL DISORDER  | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>   |
| TEMPERATURE INJURY  | <i>With tissue shrivelling, softening and browning. (heat stress)</i><br><i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| MINOR DEFECTS   |   |
| DISEASES  | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water-soaked.</i><br><i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>  |
| PHYSICAL / PEST DAMAGE  | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i><br><i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i><br><i>With point cracking &gt; 2 mm</i><br><i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i> |
| PHYSIOLOGICAL DISORDERS   | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i><br><i>With post harvest unhealed point splits less than 2 mm.</i>   |
| SKIN MARKS / BLEMISHES  | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</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 as per requirements. 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) on outer carton.</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 6 - 10°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:** CHERRY  
**TYPE:** Red  
**VARIETY:** Supreme  
**CLASS:** One

| GENERAL APPEARANCE CRITERIA   |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid to dark red, bright green stalks</i>  |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.</i>   |
| <b>SENSORY</b>  | <i>With medium to firm, smooth skin; not soft or shrivelled; sweet juicy flavour, no 'off' odours or tastes.</i>   |
| <b>SHAPE</b>  | <i>Heart shaped berries.</i>   |
| <b>SIZE</b>   | <i>24 - 26 mm diameter; as pre-ordered per requirements.</i>   |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| MAJOR DEFECTS   |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| MINOR DEFECTS   |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water-soaked.</i>   |
|   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| CONSIGNMENT CRITERIA  |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. 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) on outer carton.</i>       |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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> |
| <b>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.</b> |  |

# Market Produce Specifications

**PRODUCE:** CHERRY  
**TYPE:** Red  
**VARIETY:** Sweetheart  
**CLASS:** One

| <b>GENERAL APPEARANCE CRITERIA</b>  |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid red, light green stalks</i>   |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.</i>   |
| <b>SENSORY</b>  | <i>With medium to firm, slightly raised skin texture; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes.</i>  |
| <b>SHAPE</b>  | <i>Round to heart shaped berries.</i>  |
| <b>SIZE</b>   | <i>24-28 mm diameter, as pre-ordered per requirements.</i>   |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| <b>MAJOR DEFECTS</b>  |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).<br/>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)<br/>With soft, dark water-soaked areas. (freeze injury)</i>  |
| <b>MINOR DEFECTS</b>  |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water soaked.<br/>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.<br/>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.<br/>With point cracking &gt; 2 mm<br/>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>              |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.<br/>With post harvest unhealed point splits less than 2 mm.</i>  |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| <b>CONSIGNMENT CRITERIA</b>   |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. 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) on outer carton.</i>       |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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: **CHERRY**  
 TYPE: **Red**  
 VARIETY: **Sylvia**  
 CLASS: **One**

| <b>GENERAL APPEARANCE CRITERIA</b>  |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid to dark red, light green stalks</i>   |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.</i>   |
| <b>SENSORY</b>  | <i>With medium to firm, slightly raised skin texture; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes.</i>  |
| <b>SHAPE</b>  | <i>Round to heart shaped berries.</i>  |
| <b>SIZE</b>   | <i>24-28 mm diameter, as pre-ordered per requirements.</i>   |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| <b>MAJOR DEFECTS</b>  |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| <b>MINOR DEFECTS</b>  |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water soaked.</i>   |
|   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| <b>CONSIGNMENT CRITERIA</b>   |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. 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) on outer carton.</i>       |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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: **CHERRY**  
 TYPE: **Red**  
 VARIETY: **Van / Salmo**  
 CLASS: **One**

| GENERAL APPEARANCE CRITERIA   |   |
|---|---|
| COLOUR  | Mid to dark red, green stalks   |
| VISUAL APPEARANCE   | Full bodied; plump; stalks intact; slight point suture; minor stalk separation; sutures not excessively deep; no foreign matter.  |
| SENSORY   | With firm, smooth skin; not soft or shrivelled; sweet juicy flavour, no 'off' odours or tastes.   |
| SHAPE   | Heart shaped berries; high shouldered   |
| SIZE  | 24 - 26 mm diameter; as pre-ordered per requirements.   |
| MATURITY  | Firm and full coloured at receipt.  |
| MAJOR DEFECTS   |   |
| INSECTS   | With evidence of live insects, eg. Larvae.  |
| DISEASES  | With evidence of fungal or bacterial rots. (eg. Decaying areas).  |
| PHYSICAL / PEST DAMAGE  | With cuts or punctures (that break the skin) (wounds or pest damage).   |
|   | With rain or post harvest split   |
| PHYSIOLOGICAL DISORDER  | With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )  |
| TEMPERATURE INJURY  | With tissue shrivelling, softening and browning. (heat stress)  |
|   | With soft, dark water-soaked areas. (freeze injury)   |
| MINOR DEFECTS   |   |
| DISEASES  | With bacterial spot >2 dry spots (1mm); not sunken and watersoaked.   |
|   | With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin.  |
| PHYSICAL / PEST DAMAGE  | With slight depression/flattening of skin affecting > half visible surface.   |
|   | With surface pitting (circular depressions, surface wrinkling, impact bruising) >0.5 sq cm.   |
|   | With point cracking > 2 mm  |
|   | With ring split > 1mm width; > half surface area of cherry affected in length.  |
| PHYSIOLOGICAL DISORDERS   | With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.   |
|   | With post harvest unhealed point splits less than 2 mm.   |
| SKIN MARKS / BLEMISHES  | With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck >0.5 sq cm.  |
| CONSIGNMENT CRITERIA  |   |
| TOLERANCE PER CONSIGNMENT   | Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%  |
| PACKAGING & LABELLING   | Packaging as per requirements. 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) on outer carton.       |
| SHELF LIFE  | Produce must provide not less than 14 days clear shelf life from date of receipt.   |
| RECEIVAL CONDITIONS   | Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 10°C for Receipt.   |
| CHEMICAL & CONTAMINANT RESIDUES   | All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.   |
| FOOD SAFETY REQUIREMENTS  | Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1. |
| <b>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.</b> |   |

# Market Produce Specifications

**PRODUCE:** CHERRY  
**TYPE:** Red  
**VARIETY:** Various  
**CLASS:** One

| <b>GENERAL APPEARANCE CRITERIA</b>  |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid to dark red, mid green stalks</i>   |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; slight point suture; sutures not excessively deep; no foreign matter.</i>  |
| <b>SENSORY</b>  | <i>With firm to hard, smooth skin; not soft or shrivelled; sweet juicy flavour; no 'off' odours or tastes.</i>   |
| <b>SHAPE</b>  | <i>Round shaped berries.</i>   |
| <b>SIZE</b>   | <i>As pre-ordered per requirements.</i>  |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| <b>MAJOR DEFECTS</b>  |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| <b>MINOR DEFECTS</b>  |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water soaked.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| <b>CONSIGNMENT CRITERIA</b>   |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. 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) on outer carton.</i>       |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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:** CHERRY  
**TYPE:** Red; Pre-pack 500g & 750g  
**VARIETY:** Various  
**CLASS:** One

| GENERAL APPEARANCE CRITERIA   |   |
|---|---|
| <b>COLOUR</b>   | Mid to dark red, mid green stalks   |
| <b>VISUAL APPEARANCE</b>  | Full bodied; plump; stalks intact; slight point suture; sutures not excessively deep; no foreign matter.  |
| <b>SENSORY</b>  | With firm to hard, smooth skin; not soft or shrivelled; sweet juicy flavour; no 'off' odours or tastes.   |
| <b>SHAPE</b>  | Round shaped berries.   |
| <b>SIZE</b>   | Size Range 22-24mm, 24-26mm, 26-28mm, 28-30mm, 30mm+ or as pre-ordered per requirements.  |
| <b>MATURITY</b>   | Firm and full coloured at receipt.  |
| MAJOR DEFECTS   |   |
| <b>INSECTS</b>  | With evidence of live insects, eg. Larvae.  |
| <b>DISEASES</b>   | With evidence of fungal or bacterial rots. (eg. Decaying areas).  |
| <b>PHYSICAL / PEST DAMAGE</b>   | With cuts or punctures (that break the skin) (wounds or pest damage).   |
|   | With rain or post harvest split   |
| <b>PHYSIOLOGICAL DISORDER</b>   | With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )  |
| <b>TEMPERATURE INJURY</b>   | With tissue shrivelling, softening and browning. (heat stress)  |
|   | With soft, dark water-soaked areas. (freeze injury)   |
| MINOR DEFECTS   |   |
| <b>DISEASES</b>   | With bacterial spot >2 dry spots (1mm); not sunken and water soaked.  |
| <b>PHYSICAL / PEST DAMAGE</b>   | With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin.  |
|   | With surface pitting (circular depressions, surface wrinkling, impact bruising) >0.5 sq cm.   |
|   | With point cracking > 2 mm  |
|   | With slight depression/flattening of skin affecting > half visible surface.   |
| <b>PHYSIOLOGICAL DISORDERS</b>  | With ring split > 1mm width; > half surface area of cherry affected in length.  |
|   | With post harvest unhealed point splits less than 2 mm.   |
| <b>SKIN MARKS / BLEMISHES</b>   | With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.   |
| <b>SKIN MARKS / BLEMISHES</b>   | With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck >0.5 sq cm.  |
| CONSIGNMENT CRITERIA  |   |
| <b>TOLERANCE PER CONSIGNMENT</b>  | Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%  |
| <b>PACKAGING &amp; LABELLING</b>  | Packaging as per requirements. 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) on outer carton.       |
| <b>SHELF LIFE</b>   | Produce must provide not less than 14 days clear shelf life from date of receipt.   |
| <b>RECEIVAL CONDITIONS</b>  | Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 10°C for Receipt.   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1. |
| <b>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.</b> |   |

# Market Produce Specifications

**PRODUCE:** CHERRY  
**TYPE:** Red  
**VARIETY:** Venus  
**CLASS:** One

| GENERAL APPEARANCE CRITERIA   |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid to red, light green stalks</i>  |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.</i>   |
| <b>SENSORY</b>  | <i>With medium to firm, smooth skin; not soft or shrivelled; sweet juicy flavour, no 'off' odours or tastes.</i>   |
| <b>SHAPE</b>  | <i>Round shaped berries</i>  |
| <b>SIZE</b>   | <i>24 - 26 mm diameter; as pre-ordered per requirements.</i>   |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| MAJOR DEFECTS   |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| MINOR DEFECTS   |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water-soaked.</i>   |
|   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| CONSIGNMENT CRITERIA  |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus grower's 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) on outer carton.</i>      |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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> |
| <b>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.</b> |  |

# Market Produce Specifications

PRODUCE: **CHERRY**  
 TYPE: **Red**  
 VARIETY: **Vista**  
 CLASS: **One**

| <b>GENERAL APPEARANCE CRITERIA</b>  |  |
|---|--|
| <b>COLOUR</b>   | <i>Mid to red, dark green stalks</i>   |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.</i>   |
| <b>SENSORY</b>  | <i>With medium to firm, smooth skin; not soft or shrivelled; sweet juicy flavour, no 'off' odours or tastes.</i>   |
| <b>SHAPE</b>  | <i>Round to heart shaped berries</i>   |
| <b>SIZE</b>   | <i>Average 24 mm diameter; as pre-ordered per requirements.</i>  |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| <b>MAJOR DEFECTS</b>  |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| <b>MINOR DEFECTS</b>  |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water-soaked.</i>   |
|   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| <b>CONSIGNMENT CRITERIA</b>   |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
| <b>PACKAGING &amp; LABELLING</b>  | <i>Packaging as per requirements. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus grower's 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) on outer carton.</i>      |
| <b>SHELF LIFE</b>   | <i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>   |
| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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:** CHERRY  
**TYPE:** White  
**VARIETY:** Various  
**CLASS:** One

| <b>GENERAL APPEARANCE CRITERIA</b>  |  |
|---|--|
| <b>COLOUR</b>   | <i>With light creamish skin, pink blush, flesh cream to white.</i>   |
| <b>VISUAL APPEARANCE</b>  | <i>Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.</i>   |
| <b>SENSORY</b>  | <i>With firm, smooth skin, not soft or shrivelled; sweet juicy flavour, no 'off' odours or tastes.</i>   |
| <b>SHAPE</b>  | <i>Round to heart shaped berries.</i>  |
| <b>SIZE</b>   | <i>As pre-ordered per requirements.</i>  |
| <b>MATURITY</b>   | <i>Firm and full coloured at receipt.</i>  |
| <b>MAJOR DEFECTS</b>  |  |
| <b>INSECTS</b>  | <i>With evidence of live insects, eg. Larvae.</i>  |
| <b>DISEASES</b>   | <i>With evidence of fungal or bacterial rots. (eg. Decaying areas).</i>  |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With cuts or punctures (that break the skin) (wounds or pest damage).</i>   |
|   | <i>With rain or post harvest split</i>   |
| <b>PHYSIOLOGICAL DISORDER</b>   | <i>With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown )</i>  |
| <b>TEMPERATURE INJURY</b>   | <i>With tissue shrivelling, softening and browning. (heat stress)</i>  |
|   | <i>With soft, dark water-soaked areas. (freeze injury)</i>   |
| <b>MINOR DEFECTS</b>  |  |
| <b>DISEASES</b>   | <i>With bacterial spot &gt;2 dry spots (1mm); not sunken and water-soaked.</i>   |
| <b>PHYSICAL / PEST DAMAGE</b>   | <i>With superficial skin scarring due to hail, insect, bird damage &gt;0.5 sq; no broken skin.</i>   |
|   | <i>With surface pitting (circular depressions, surface wrinkling, impact bruising) &gt;0.5 sq cm.</i>  |
|   | <i>With point cracking &gt; 2 mm</i>   |
|   | <i>With slight depression/flattening of skin affecting &gt; half visible surface.</i>  |
| <b>PHYSIOLOGICAL DISORDERS</b>  | <i>With ring split &gt; 1mm width; &gt; half surface area of cherry affected in length.</i>  |
|   | <i>With post harvest unhealed point splits less than 2 mm.</i>   |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With healed stem end cracks, vertical cracks &gt; 1mm deep, wide; no unhealed splits/cracks.</i>  |
| <b>SKIN MARKS / BLEMISHES</b>   | <i>With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck &gt;0.5 sq cm.</i>   |
| <b>CONSIGNMENT CRITERIA</b>   |  |
| <b>TOLERANCE PER CONSIGNMENT</b>  | <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>   |
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| <b>RECEIVAL CONDITIONS</b>  | <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 6 - 10°C for Receipt.</i>   |
| <b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>  | <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>   |
| <b>FOOD SAFETY REQUIREMENTS</b>   | <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> |  |