PRODUCE:	CHERRY	
TYPE:	Red	
VARIETY:	Bing	
CLASS:	One	
		GENERAL APPEARANCE CRITERIA

	GENERAL APPEARANCE CRITERIA
COLOUR	Mid to dark red, bright green stalks
VISUAL APPEARANCE	Full bodied; plump; stalks intact; 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	Round to heart shaped berries.
SIZE	24 - 26 mm diameter; as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	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	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	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 receival.
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 Receival.
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 review	vable: 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.

PRODUCE:	CHERRY
ТҮРЕ:	Red
VARIETY:	Black Douglas
CLASS:	One
	GENERAL APPEARANCE CRITERIA
COLOUR	Mid to dark red, light green to woody coloured stalks
VISUAL APPEARANCE	Full bodied; plump; stalks intact; sutures not excessively deep; slab sided; no foreign matter.
SENSORY	With firm, smooth skin, not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes.
SHAPE	Heart shaped berries.
SIZE	Average 26 mm diameter; as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	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	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	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 receival.
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 Receival.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirement 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.

PRODUCE:	CHERRY
ГҮРЕ:	Red
VARIETY:	Burlatt
CLASS:	One
	GENERAL APPEARANCE CRITERIA
COLOUR	Mid to dark red, bright green stalks
VISUAL APPEARANCE	Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.
SENSORY	With medium to firm, smooth skin, not soft or shrivelled; sweet juicy fla vour, no 'off' odours or tastes.
SHAPE	Slightly flat sided berries.
SIZE	Average 24 mm diameter, as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	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	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	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 receival.
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 Receival.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirement 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.

PRODUCE:	CHERRY
ТҮРЕ:	Red
VARIETY:	Christian / Ulster
CLASS:	One
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	GENERAL APPEARANCE CRITERIA
COLOUR	Mid to dark red, light green coloured stalks
VISUAL APPEARANCE	Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.
SENSORY	With firm, smooth skin, not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes.
SHAPE	Round shaped berries.
SIZE	22 to 26 mm diameter, as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	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	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	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 receival.
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 Receival.
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 rev	viewable: 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: Eagle CLASS: One GENERAL APPEARANCE CRITERIA COLOUR Mid to red, light green stalks VISUAL Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter. APPEARANCE SENSORY With firm, smooth skin, not soft or shrivelled; sweet juicy flavour no 'off' odours or tastes. SHAPE Round shaped berries. 22 - 24 mm diameter as pre-ordered per requirements. SIZE MATURITY Firm and full coloured at receival. MAJOR DEFECTS **INSECTS** With evidence of live insects, eg. Larvae. DISEASES With evidence of fungal or bacterial rots. (eg. Decaying areas). With cuts or punctures (that break the skin) (wounds or pest damage). PHYSICAL / PEST DAMAGE With rain or post harvest split PHYSIOLOGICAL With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown) DISORDER TEMPERATURE With tissue shrivelling, softening and browning. (heat stress) INJURY With soft, dark water-soaked areas. (freeze injury) MINOR DEFECTS With bacterial spot >2 dry spots (1mm); not sunken and watersoaked. DISEASES With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin. PHYSICAL / PEST With slight depression/flattening of skin affecting > half visible surface. DAMAGE With surface pitting (circular depressions, surface wrinkling, impact bruising) >0.5 sq cm. With point cracking > 2 mmWith ring split > 1mm width; > half surface area of cherry affected in length. PHYSIOLOGICAL With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks. DISORDERS With post harvest unhealed point splits less than 2 mm. SKIN MARKS / With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck >0.5 sq cm. BLEMISHES CONSIGNMENT CRITERIA TOLERANCE PER 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 CONSIGNMENT exceed 10% PACKAGING & 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. LABELLING 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 receival. Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. RECEIVAL CONDITIONS Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 10°C for Receival. CHEMICAL & 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 CONTAMINANT Food Standards Code ML's and MRL's. RESIDUES FOOD SAFETY Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual REQUIREMENTS

UIREMENTS 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.

PRODUCE:	CHERRY
ГҮРЕ:	Red
VARIETY:	Empress
CLASS:	One
	GENERAL APPEARANCE CRITERIA
COLOUR	Mid red, bright green stalks
VISUAL APPEARANCE	Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.
SENSORY	With medium to firm, smooth skin, not soft or shrivelled; sweet juicy fla vour, no 'off' odours or tastes.
SHAPE	Round shaped berries.
SIZE	22 - 24 mm diameter, as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	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	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	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 receival.
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 Receival.
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. viewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal

Market Produce Specifications **PRODUCE: CHERRY** TYPE: Red VARIETY: Kordia CLASS: One GENERAL APPEARANCE CRITERIA COLOUR Mid to dark burgundy, light green stalks VISUAL Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter. APPEARANCE SENSORY With medium to firm, slightly raised skin texture; not soft or shrivelled; sweet juicy flavour; no 'off' odours or tastes. Round to heart shaped berries. SHAPE SIZE 24-28 mm diameter, as pre-ordered per requirements. MATURITY Firm and full coloured at receival. MAJOR DEFECTS **INSECTS** With evidence of live insects, eg. Larvae. DISEASES With evidence of fungal or bacterial rots. (eg. Decaying areas). PHYSICAL / PEST With cuts or punctures (that break the skin) (wounds or pest damage). DAMAGE With rain or post harvest split PHYSIOLOGICAL With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown) DISORDER TEMPERATURE With tissue shrivelling, softening and browning. (heat stress) INJURY With soft, dark water-soaked areas. (freeze injury) MINOR DEFECTS DISEASES With bacterial spot >2 dry spots (1mm); not sunken and water soaked. With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin. PHYSICAL / PEST With slight depression/flattening of skin affecting > half visible surface. DAMAGE With surface pitting (circular depressions, surface wrinkling, impact bruising) >0.5 sq cm. With point cracking > 2 mmWith ring split > 1mm width; > half surface area of cherry affected in length. PHYSIOLOGICAL With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks. DISORDERS With post harvest unhealed point splits less than 2 mm. SKIN MARKS / With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck >0.5 sq cm. BLEMISHES CONSIGNMENT CRITERIA TOLERANCE PER 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 CONSIGNMENT exceed 10% PACKAGING & Packaging as per requirements. All labelling must meet the current legislative requirements. Labelling to identify grower's LABELLING 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 receival. RECEIVAL Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. CONDITIONS Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 10°C for Receival. All chemicals used pre/postharvest must be registered and approved for use in accordance with the **CHEMICAL &** requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ CONTAMINANT Food Standards Code ML's and MRL's. RESIDUES FOOD SAFETY Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual REQUIREMENTS 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.

PRODUCE:	CHERRY
ГҮРЕ:	Red
VARIETY:	Lambert
CLASS:	
	One
	GENERAL APPEARANCE CRITERIA
COLOUR	Mid red, light green stalks
VISUAL APPEARANCE	Full bodied; plump; stalks intact; minor stem separation permitted; sutures not excessively deep; no foreign matter.
SENSORY	With medium to firm, smooth skin, not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes.
SHAPE	Heart shaped berries.
SIZE	24 - 26 mm diameter, as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	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	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	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 receival.
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 Receival.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirement 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.

PRODUCE:	CHERRY
TYPE:	Red
VARIETY:	Lapin
CLASS:	One
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	GENERAL APPEARANCE CRITERIA
COLOUR	Mid to dark red, light green stalks
VISUAL APPEARANCE	Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.
SENSORY	With medium to firm, slightly raised skin texture; 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 receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	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	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	With post harvest unhealed point splits less than 2 mm.
SKIN MARKS /	With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck >0.5 sq cm.
BLEMISHES	
	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 receival.
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 Receival.
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 review	able: 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.

PRODUCE:	CHERRY
ТҮРЕ:	Red
VARIETY:	Lewis
CLASS:	One
	GENERAL APPEARANCE CRITERIA
COLOUR	Mid to dark red, light green stalks
VISUAL APPEARANCE	Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.
SENSORY	With medium to firm, smooth skin; not soft or shrivelled; sweet juicy fla vour; no 'off' odours or tastes.
SHAPE	Heart shaped berries.
SIZE	24 - 26 mm diameter; as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	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	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	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 receival.
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 Receival.
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.

PRODUCE:	CHERRY
ТҮРЕ:	Red
VARIETY:	Merchant
CLASS:	One
	GENERAL APPEARANCE CRITERIA
COLOUR	Mid to dark red, bright green stalks
VISUAL APPEARANCE	Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.
SENSORY	With medium to firm, smooth skin; not soft or shrivelled; sweet juicy fla vour, no 'off' odours or tastes.
SHAPE	Round to heart shaped berries.
SIZE	24 - 26 mm diameter; as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	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	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	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.
DISORDERS	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 receival.
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 Receival.
CHEMICAL & CONTAMINANT RESIDUES	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.
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.

PRODUCE:	CHERRY
ТҮРЕ:	Red
VARIETY:	Regina
CLASS:	0
	One
COLOUD	GENERAL APPEARANCE CRITERIA
COLOUR VISUAL	Mid to dark red, light green stalks
APPEARANCE	Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.
SENSORY	With medium to firm, slightly raised skin texture; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes.
SHAPE	Round to heart shaped berries.
SIZE	24-28 mm diameter; as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	With soft, dark water-soaked areas. (freeze injury)
	MINOR DEFECTS
DISEASES	With bacterial spot >2 dry spots (1mm); not sunken and water soaked.
	With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin.
PHYSICAL / PEST	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	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 receival.
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 Receival.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirement 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.

PRODUCE:	CHERRY
ТҮРЕ:	Red
VARIETY:	Ron Seedling
CLASS:	One
	GENERAL APPEARANCE CRITERIA
COLOUR	Mid to dark red, mid green stalks
VISUAL APPEARANCE	Full bodied; plump; stalks intact; slight point suture; sutures not excessively deep; no foreign matter.
SENSORY	With firm to hard, smooth skin; not soft or shrivelled; sweet juicy flavour; no 'off' odours or tastes.
SHAPE	Round shaped berries.
SIZE	24 - 26 mm diameter, as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	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	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	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 receival.
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 Receival.
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 FSAN2 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. viewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal

PRODUCE:	CHERRY
TYPE:	Red
VARIETY:	Sir Tom
CLASS:	One

	GENERAL APPEARANCE CRITERIA
COLOUR	Mid to dark burgundy, light green stalks
VISUAL APPEARANCE	Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.
SENSORY	With medium to firm, slightly raised skin texture; not soft or shrivelled; sweet juicy flavour; no 'off' odours or tastes.
SHAPE	Round to heart shaped berries.
SIZE	24-28 mm diameter, as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	With soft, dark water-soaked areas. (freeze injury)
	MINOR DEFECTS
DISEASES	With bacterial spot >2 dry spots (1mm); not sunken and water soaked.
	With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin.
PHYSICAL / PEST	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	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 receival.
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 Receival.
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 rev	iewable: 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.

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 receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	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	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	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 receival.
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 Receival.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirement. 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 review	wable: 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.

VARIETY: S CLASS: C COLOUR // VISUAL // APPEARANCE // SENSORY // SHAPE // SIZE // SIZE // INSECTS // DISEASES // PHYSICAL/PEST // DAMAGE // PHYSIOLOGICAL // DISORDER // TEMPERATURE //	Red Summit Due GENERAL APPEARANCE CRITERIA Mid red, green stalks Full bodied; plump; stalks intact; slab sided; sutures not excessively deep; no foreign matter. With medium to firm, smooth thin skin; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes. Heart shaped berries. 24 - 26 mm diameter; as pre-ordered per requirements. Firm and full coloured at receival. With evidence of live insects, eg. Larvae. With evidence of live insects, eg. Larvae. With evidence of fungal or bacterial rots. (eg. Decaying areas). With evidence of fungal or bacterial rots. (eg. Decaying areas). With cuts or punctures (that break the skin) (wounds or pest damage). With rain or post harvest split With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown) With tissue shrivelling, softening and browning. (heat stress)
VARIETY: S CLASS: C COLOUR / VISUAL / APPEARANCE / SENSORY / SHAPE / SIZE / SIZE / INSECTS / DISEASES / PHYSICAL / PEST / DAMAGE / PHYSIOLOGICAL / DISORDER / INUEV /	Summit Dne GENERAL APPEARANCE CRITERIA Mid red, green stalks Full bodied; plump; stalks intact; slab sided; sutures not excessively deep; no foreign matter. With medium to firm, smooth thin skin; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes. With medium to firm, smooth thin skin; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes. Heart shaped berries. 24 - 26 mm diameter; as pre-ordered per requirements. Firm and full coloured at receival. MAJOR DEFECTS With evidence of live insects, eg. Larvae. With evidence of fingal or bacterial rots. (eg. Decaying areas). With evidence of fingal or bacterial rots. (eg. Decaying areas). With cuts or punctures (that break the skin) (wounds or pest damage). With rain or post harvest split With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
CLASS: C COLOUR // VISUAL // APPEARANCE // SENSORY // SHAPE // SIZE // SIZE // INSECTS // DISEASES // PHYSICAL / PEST // DAMAGE // PHYSIOLOGICAL // DISORDER // TEMPERATURE //	Dne GENERAL APPEARANCE CRITERIA Mid red, green stalks Full bodied; plump; stalks intact; slab sided; sutures not excessively deep; no foreign matter. With medium to firm, smooth thin skin; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes. Heart shaped berries. 24 - 26 mm diameter; as pre-ordered per requirements. Firm and full coloured at receival. MAJOR DEFECTS With evidence of live insects, eg. Larvae. With evidence of fungal or bacterial rots. (eg. Decaying areas). With cuts or punctures (that break the skin) (wounds or pest damage). With rain or post harvest split With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
COLOUR // VISUAL // APPEARANCE // SENSORY // SHAPE // SIZE // INSECTS // DISEASES // PHYSICAL / PEST // DAMAGE // PHYSIOLOGICAL // DISORDER //	GENERAL APPEARANCE CRITERIA Mid red, green stalks Full bodied; plump; stalks intact; slab sided; sutures not excessively deep; no foreign matter. With medium to firm, smooth thin skin; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes. Heart shaped berries. 24 - 26 mm diameter; as pre-ordered per requirements. Firm and full coloured at receival. MAJOR DEFECTS With evidence of live insects, eg. Larvae. With evidence of fungal or bacterial rots. (eg. Decaying areas). With cuts or punctures (that break the skin) (wounds or pest damage). With rain or post harvest split With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
VISUAL A APPEARANCE SENSORY SHAPE SIZE MATURITY INSECTS DISEASES PHYSICAL / PEST DAMAGE PHYSIOLOGICAL DISORDER TEMPERATURE NULVEY	 Full bodied; plump; stalks intact; slab sided; sutures not excessively deep; no foreign matter. With medium to firm, smooth thin skin; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes. Heart shaped berries. 24 - 26 mm diameter; as pre-ordered per requirements. Firm and full coloured at receival. MAJOR DEFECTS With evidence of live insects, eg. Larvae. With evidence of fungal or bacterial rots. (eg. Decaying areas). With cuts or punctures (that break the skin) (wounds or pest damage). With rain or post harvest split With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
VISUAL A APPEARANCE SENSORY SHAPE SIZE MATURITY INSECTS DISEASES PHYSICAL / PEST DAMAGE PHYSIOLOGICAL DISORDER TEMPERATURE NULVEY	 Full bodied; plump; stalks intact; slab sided; sutures not excessively deep; no foreign matter. With medium to firm, smooth thin skin; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes. Heart shaped berries. 24 - 26 mm diameter; as pre-ordered per requirements. Firm and full coloured at receival. MAJOR DEFECTS With evidence of live insects, eg. Larvae. With evidence of fungal or bacterial rots. (eg. Decaying areas). With cuts or punctures (that break the skin) (wounds or pest damage). With rain or post harvest split With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
APPEARANCE SENSORY SHAPE H SIZE INSECTS INSECTS INSECTS PHYSICAL / PEST DAMAGE PHYSIOLOGICAL DISORDER TEMPERATURE INUEV	With medium to firm, smooth thin skin; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes. Heart shaped berries. 24 - 26 mm diameter; as pre-ordered per requirements. Firm and full coloured at receival. MAJOR DEFECTS With evidence of live insects, eg. Larvae. With evidence of fungal or bacterial rots. (eg. Decaying areas). With cuts or punctures (that break the skin) (wounds or pest damage). With rain or post harvest split With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
SHAPE // SIZE // MATURITY // INSECTS // DISEASES // PHYSICAL / PEST // DAMAGE // PHYSIOLOGICAL // DISORDER // TEMPERATURE // NU//PV	Heart shaped berries. 24 - 26 mm diameter; as pre-ordered per requirements. Firm and full coloured at receival. MAJOR DEFECTS With evidence of live insects, eg. Larvae. With evidence of fungal or bacterial rots. (eg. Decaying areas). With cuts or punctures (that break the skin) (wounds or pest damage). With rain or post harvest split With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
SIZE 2 MATURITY 7 INSECTS 1 DISEASES 1 PHYSICAL / PEST 1 DAMAGE 1 PHYSIOLOGICAL 1 DISORDER 1 TEMPERATURE 1	24 - 26 mm diameter; as pre-ordered per requirements. Firm and full coloured at receival. MAJOR DEFECTS With evidence of live insects, eg. Larvae. With evidence of fungal or bacterial rots. (eg. Decaying areas). With cuts or punctures (that break the skin) (wounds or pest damage). With rain or post harvest split With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
MATURITY / INSECTS / DISEASES / PHYSICAL / PEST / DAMAGE / PHYSIOLOGICAL / DISORDER / TEMPERATURE / NULRY /	Firm and full coloured at receival. MAJOR DEFECTS With evidence of live insects, eg. Larvae. With evidence of fungal or bacterial rots. (eg. Decaying areas). With cuts or punctures (that break the skin) (wounds or pest damage). With rain or post harvest split With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
INSECTS DISEASES PHYSICAL/PEST DAMAGE PHYSIOLOGICAL DISORDER TEMPERATURE	MAJOR DEFECTS With evidence of live insects, eg. Larvae. With evidence of fungal or bacterial rots. (eg. Decaying areas). With cuts or punctures (that break the skin) (wounds or pest damage). With rain or post harvest split With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
DISEASES PHYSICAL / PEST DAMAGE PHYSIOLOGICAL DISORDER TEMPERATURE NILIPY	With evidence of live insects, eg. Larvae. With evidence of fungal or bacterial rots. (eg. Decaying areas). With cuts or punctures (that break the skin) (wounds or pest damage). With rain or post harvest split With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
DISEASES PHYSICAL / PEST DAMAGE PHYSIOLOGICAL DISORDER TEMPERATURE NUURY	With evidence of fungal or bacterial rots. (eg. Decaying areas). With cuts or punctures (that break the skin) (wounds or pest damage). With rain or post harvest split With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
PHYSICAL / PEST DAMAGE	With cuts or punctures (that break the skin) (wounds or pest damage). With rain or post harvest split With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
DAMAGE PHYSIOLOGICAL I DISORDER TEMPERATURE NUIPY	With rain or post harvest split With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
PHYSIOLOGICAL DISORDER TEMPERATURE	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
DISORDER TEMPERATURE	
INITIBA	With tissue shrivelling, softening and browning. (heat stress)
INJURY	
	With soft, dark water-soaked areas. (freeze injury)
- · · · · · · · · · · · · · · · · · · ·	MINOR DEFECTS
DISEASES	With bacterial spot >2 dry spots (1mm); not sunken and watersoaked.
T	With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin.
	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	With surface pitting (circular depressions, surface wrinkling, impact bruising) >0.5 sq cm.
Ī	With point cracking > 2 mm
T	With ring split > $1mm$ width; > half surface area of cherry affected in length.
	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	With post harvest unhealed point splits less than 2 mm.
SKIN MARKS / J BLEMISHES	With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck >0.5 sq cm.
	CONSIGNMENT CRITERIA
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%.
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 receival.
	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 Receival.
CONTAMINANT	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
REQUIREMENTS t	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. le: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as

PRODUCE:	CHERRY
ГҮРЕ:	Red
VARIETY:	Supreme
CLASS:	One
	GENERAL APPEARANCE CRITERIA
COLOUR	Mid to dark red, bright green stalks
VISUAL APPEARANCE	Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.
SENSORY	With medium to firm, smooth skin; not soft or shrivelled; sweet juicy fla vour, no 'off' odours or tastes.
SHAPE	Heart shaped berries.
SIZE	24 - 26 mm diameter; as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	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	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	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 receival.
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 Receival.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirement 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.

TYPE: VARIETY:	
VARIETY:	Red
	Sweetheart
CLASS:	One
	GENERAL APPEARANCE CRITERIA
COLOUR	
VISUAL	Mid red, light green stalks Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.
APPEARANCE	Fuil boulea, plump, sluks infact, suffres not excessively deep, no joreign matter.
SENSORY	With medium to firm, slightly raised skin texture; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes.
SHAPE	Round to heart shaped berries.
SIZE	24-28 mm diameter, as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	With soft, dark water-soaked areas. (freeze injury)
	MINOR DEFECTS
DISEASES	With bacterial spot >2 dry spots (1mm); not sunken and water soaked.
	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.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	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 receival.
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 Receival.
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. le: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and

PRODUCE:	CHERRY
TYPE:	Red
VARIETY:	Sylvia
CLASS:	Öne

	GENERAL APPEARANCE CRITERIA
COLOUR	Mid to dark red, light green stalks
VISUAL APPEARANCE	Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.
SENSORY	With medium to firm, slightly raised skin texture; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes.
SHAPE	Round to heart shaped berries.
SIZE	24-28 mm diameter, as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	With soft, dark water-soaked areas. (freeze injury)
	MINOR DEFECTS
DISEASES	With bacterial spot >2 dry spots (1mm); not sunken and water soaked.
	With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin.
PHYSICAL / PEST	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	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 receival.
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 Receival.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirement 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 rev	iewable: 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.

PRODUCE:	CHERRY	
ГҮРЕ:	Red	
VARIETY:	Van / Salmo	
CLASS:		
	One	
	GENERAL APPEARANCE CRITERIA	
COLOUR VISUAL	Mid to dark red, green stalks	
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 receival.	
	MAJOR DEFECTS	
INSECTS	With evidence of live insects, eg. Larvae.	
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).	
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).	
DAMAGE	With rain or post harvest split	
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)	
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)	
INJURY	With soft, dark water-soaked areas. (freeze injury)	
	MINOR DEFECTS	
DICEACEC	With bacterial spot >2 dry spots (1mm); not sunken and watersoaked.	
DISEASES		
PHYSICAL / PEST	<i>With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin.</i>	
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. Width and a famous in a section of the sec	
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 receival.	
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 Receival.	
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.	

PRODUCE:	CHERRY
ТҮРЕ:	Red
VARIETY:	Various
CLASS:	One
	GENERAL APPEARANCE CRITERIA
COLOUR	Mid to dark red, mid green stalks
VISUAL APPEARANCE	Full bodied; plump; stalks intact; slight point suture; sutures not excessively deep; no foreign matter.
SENSORY	With firm to hard, smooth skin; not soft or shrivelled; sweet juicy flavour; no 'off' odours or tastes.
SHAPE	Round shaped berries.
SIZE	As pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	With soft, dark water-soaked areas. (freeze injury)
	MINOR DEFECTS
DISEASES	With bacterial spot >2 dry spots (1mm); not sunken and water soaked.
PHYSICAL / PEST DAMAGE	With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin.
DAMAGE	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.
	With ring split > 1mm width; > half surface area of cherry affected in length.
PHYSIOLOGICAL DISORDERS	With post harvest unhealed point splits less than 2 mm.
	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
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 receival.
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 Receival.
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. viewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal

PRODUCE:	CHERRY
ТҮРЕ:	Red; Pre-pack 500g & 750g
VARIETY:	Various
CLASS:	One

	GENERAL APPEARANCE CRITERIA
COLOUR	Mid to dark red, mid green stalks
VISUAL	Full bodied; plump; stalks intact; slight point suture; sutures not excessively deep; no foreign matter.
APPEARANCE	r un boulea, plump, siaks maci, signi pomi sulure, sulures noi excessively deep, no joreign maner.
SENSORY	With firm to hard, smooth skin; not soft or shrivelled; sweet juicy flavour; no 'off' odours or tastes.
SHAPE	Round shaped berries.
SIZE	Size Range 22-24mm, 24-26mm, 26-28mm, 28-30mm, 30mm+ or as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	With soft, dark water-soaked areas. (freeze injury)
	MINOR DEFECTS
DISEASES	With bacterial spot >2 dry spots (1mm); not sunken and water soaked.
PHYSICAL / PEST	With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin.
DAMAGE	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.
	With ring split > 1mm width; > half surface area of cherry affected in length.
PHYSIOLOGICAL	With post harvest unhealed point splits less than 2 mm.
DISORDERS	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
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 receival.
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 Receival.
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 rev	iewable: 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.

PRODUCE:	CHERRY
ТҮРЕ:	Red
VARIETY:	Venus
CLASS:	One
	GENERAL APPEARANCE CRITERIA
COLOUR	Mid to red, light green stalks
VISUAL	Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.
APPEARANCE	
SENSORY	With medium to firm, smooth skin; not soft or shrivelled; sweet juicy fla vour, no 'off' odours or tastes.
SHAPE	Round shaped berries
SIZE	24 - 26 mm diameter; as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	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.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	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 receival.
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 Receival.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirement 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. viewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal

PRODUCE:	CHERRY	
TYPE:	Red	
VARIETY:	Vista	
CLASS:	One	
	GENERAL APPEARANCE CRITERIA	
COLOUR	Mid to red, dark green stalks	

COLOUR	Mid to red, dark green stalks
VISUAL APPEARANCE	Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.
SENSORY	With medium to firm, smooth skin; not soft or shrivelled; sweet juicy fla vour, no 'off' odours or tastes.
SHAPE	Round to heart shaped berries
SIZE	Average 24 mm diameter, as pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	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	With slight depression/flattening of skin affecting > half visible surface.
DAMAGE	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	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
DISORDERS	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 receival.
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 Receival.
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 rev	iewable: 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.

PRODUCE:	CHERRY
ТҮРЕ:	White
VARIETY:	Various
CLASS:	One
	GENERAL APPEARANCE CRITERIA
COLOUR	With light creamish skin, pink blush, flesh cream to white.
VISUAL APPEARANCE	Full bodied; plump; stalks intact; 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	Round to heart shaped berries.
SIZE	As pre-ordered per requirements.
MATURITY	Firm and full coloured at receival.
	MAJOR DEFECTS
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST	With cuts or punctures (that break the skin) (wounds or pest damage).
DAMAGE	With rain or post harvest split
PHYSIOLOGICAL DISORDER	With rain of post harvest spin With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE	With tissue shrivelling, softening and browning. (heat stress)
INJURY	With soft, dark water-soaked areas. (freeze injury)
	MINOR DEFECTS
DISEASES	With bacterial spot >2 dry spots (1mm); not sunken and watersoaked.
PHYSICAL / PEST	With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin.
DAMAGE	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.
	With ring split > Imm width; > half surface area of cherry affected in length.
PHYSIOLOGICAL	With post harvest unhealed point splits less than 2 mm.
DISORDERS	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks.
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 receival.
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 Receival.
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. viewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal