

Market Produce Specifications

PRODUCE: **KIWIFRUIT**
 TYPE: **N/A**
 VARIETY: **Kiwi Gold**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Clear brown to dark brown, with or without background greenish tinge; golden yellow to translucent yellow flesh, whitish core, black seeds. Nil with proximity marks (green marks due to adjacent fruit contact on the vine) affecting >10% of visual surface.</i>
VISUAL APPEARANCE	<i>Full bodied; thin skin with slight stubbling where hairs have been removed; no foreign matter. With stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm to touch, sprung not soft; sweet juicy flesh with no astringency, low acidity and slightly pineapplish overtones; no off odours or tastes.</i>
SHAPE	<i>Oval, with distinctive enlarged and flattened stub at the blossom end.</i>
SIZE	<i>In pre-ordered size range only. Eg. 75, 95, 108, 117, 125.</i>
MATURITY	<i>Dry Matter > 16 %. Soluble solids > 10° Brix (unless otherwise specified).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (eg Botrytis rot, Rhizopus rot, bacterial soft rots).</i>
PHYSIOLOGICAL DISORDERS	<i>With growth cracks.</i>
	<i>With very soft fruit (overripe).</i>
TEMPERATURE INJURY	<i>With very soft fruit, that feels full of liquid. (freezer injury)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruises (<2mm deep) affecting >2 sq cm of surface; no soft, moist, deep (>2mm) bruises</i>
	<i>With cuts, holes, cracks that break the skin.</i>
	<i>With superficial scars, scabs or hail injury affecting >0.5 sq cm; no broken skin</i>
SKIN MARKS /	<i>With dark longitudinal marks affecting > 1sq cm.</i>
	<i>With surface scratches or skin marks/abrasions (shiny skin areas) affecting >1 sq cm.</i>
TEMPERATURE INJURY	<i>With discoloured skin areas (sunburn) >2 sq cm; no blotchy, dry, blistered or cracked areas</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging as per requirements. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 0 - 4°C for Receipt.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: **KIWIFRUIT**
TYPE: **N/A**
VARIETY: **Various**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Clear brown to dark brown, with or without background greenish tinge; green flesh, white core, black seeds. Nil with proximity marks (green marks due to adjacent fruit contact on the vine) affecting >10% of visual surface.</i>
VISUAL APPEARANCE	<i>Full bodied; thin, hairy skin; no foreign matter. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.</i>
SENSORY	<i>Firm to touch, sprung not soft; sweet, with some acid, and juicy flavour; no off odours or tastes.</i>
SHAPE	<i>Round to slightly oval, according to variety.</i>
SIZE	<i>In pre-ordered size range only. Eg. 75, 95, 108, 117, 125.</i>
MATURITY	<i>Dry Matter > 16 %. Soluble solids > 6° (unless otherwise specified).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial rots (decaying areas).</i>
PHYSIOLOGICAL DISORDERS	<i>With translucent dark green/water-soaked areas in flesh (overstorage).</i>
	<i>With growth cracks</i>
TEMPERATURE INJURY	<i>With very soft fruit, that feels full of liquid. (freezer injury)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruises (<2mm deep) affecting >2 sq cm of surface; no soft, moist, deep (>2mm) bruises</i>
	<i>With cuts, holes, cracks that break the skin.</i>
	<i>With superficial scars, scabs or hail injury affecting >0.5 sq cm; no broken skin</i>
SKIN MARKS / BLEMISHES	<i>With dark longitudinal marks (characteristic of the Hayward variety) affecting in > 1sq cm.</i>
	<i>With surface scratches or skin marks/abrasions (shiny skin areas) affecting in >1 sq cm.</i>
TEMPERATURE INJURY	<i>With discoloured skin areas (sunburn) >2 sq cm; no blotchy, dry, blistered or cracked areas</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging as per requirements. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) on outer carton.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 0 - 4°C for Receipt.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	