

PRODUCE: **APRICOT**
TYPE: **N/A**
VARIETY: **Bergeron**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Yellow/Orange. Nil with > 10% of visual surface having prominent light-mid greening.
VISUAL APPEARANCE	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
SENSORY	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
SHAPE	Round to oval.
SIZE	In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton.
MATURITY	Sprung at receipt, with slight softening becoming evident at stem end only.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
TEMPERATURE INJURY	With soft, dull water-soaked areas
MINOR DEFECTS	
DISEASES	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and water-soaked.
PHYSIOLOGICAL DISORDER	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
TEMPERATURE INJURY	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discoloration), major sunburn
PHYSICAL / PEST DAMAGE	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
SKIN MARKS / BLEMISHES	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.
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 manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 10 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 10 °C
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.
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: **APRICOT**
 TYPE: **N/A**
 VARIETY: **Erwin**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Pale yellow with a slight pink blush. Nil with > 10% of visual surface having prominent light-mid greening.
VISUAL APPEARANCE	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
SENSORY	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
SHAPE	Oblong, with flat sides.
SIZE	In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton.
MATURITY	Sprung at receival, with slight softening becoming evident at stem end only.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
TEMPERATURE INJURY	With soft, dull water-soaked areas
MINOR DEFECTS	
DISEASES	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
PHYSIOLOGICAL DISORDER	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
TEMPERATURE INJURY	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
PHYSICAL / PEST DAMAGE	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
SKIN MARKS / BLEMISHES	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.
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 manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 10 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
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.
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: **APRICOT**
 TYPE: **N/A**
 VARIETY: **Goldrich**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Orange/Yellow. Nil with > 10% of visual surface having prominent light-mid greening.
VISUAL APPEARANCE	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
SENSORY	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
SHAPE	Oval to slightly oblong.
SIZE	In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton.
MATURITY	Sprung at receival, with slight softening becoming evident at stem end only.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
TEMPERATURE INJURY	With soft, dull water-soaked areas
MINOR DEFECTS	
DISEASES	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
PHYSIOLOGICAL DISORDER	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
TEMPERATURE INJURY	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
PHYSICAL / PEST DAMAGE	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
SKIN MARKS / BLEMISHES	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.
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 manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 10 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
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.
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: **APRICOT**
 TYPE: **N/A**
 VARIETY: **Hunter**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Pale yellow. Nil with > 10% of visual surface having prominent light-mid greening.
VISUAL APPEARANCE	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
SENSORY	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
SHAPE	Round to oblong with high shoulders.
SIZE	In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton.
MATURITY	Sprung at receival, with slight softening becoming evident at stem end only.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
TEMPERATURE INJURY	With soft, dull water-soaked areas
MINOR DEFECTS	
DISEASES	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
PHYSIOLOGICAL DISORDER	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
TEMPERATURE INJURY	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
PHYSICAL / PEST DAMAGE	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
SKIN MARKS / BLEMISHES	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.
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 manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 10 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
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.
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: **APRICOT**
TYPE: **N/A**
VARIETY: **Moorpark (Tasmania)**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Yellow with slight greening 50/50.
VISUAL APPEARANCE	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
SENSORY	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
SHAPE	Round to oval.
SIZE	In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton.
MATURITY	Sprung at receipt, with slight softening becoming evident at stem end only.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
TEMPERATURE INJURY	With soft, dull water-soaked areas
MINOR DEFECTS	
DISEASES	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and water-soaked.
PHYSIOLOGICAL DISORDER	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
TEMPERATURE INJURY	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discoloration), major sunburn
PHYSICAL / PEST DAMAGE	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
SKIN MARKS / BLEMISHES	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.
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 manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 10 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 10 °C
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.
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: **APRICOT**
 TYPE: **N/A**
 VARIETY: **Moorpark**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Greenish yellow. Nil with > 10% of visual surface having prominent light-mid greening.
VISUAL APPEARANCE	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
SENSORY	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
SHAPE	Round to oval.
SIZE	In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton.
MATURITY	Sprung at receival, with slight softening becoming evident at stem end only.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
TEMPERATURE INJURY	With soft, dull water-soaked areas
MINOR DEFECTS	
DISEASES	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
PHYSIOLOGICAL DISORDER	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
TEMPERATURE INJURY	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
PHYSICAL / PEST DAMAGE	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
SKIN MARKS / BLEMISHES	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.
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 manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 10 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
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.
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: **APRICOT**
 TYPE: **N/A**
 VARIETY: **Palstyn**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Yellow/orange with a red blush. Nil with > 10% of visual surface having prominent light-mid greening.
VISUAL APPEARANCE	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
SENSORY	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
SHAPE	Round, with flat sides.
SIZE	In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton.
MATURITY	Sprung at receival, with slight softening becoming evident at stem end only.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
TEMPERATURE INJURY	With soft, dull water-soaked areas
MINOR DEFECTS	
DISEASES	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
PHYSIOLOGICAL DISORDER	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
TEMPERATURE INJURY	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
PHYSICAL / PEST DAMAGE	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
SKIN MARKS / BLEMISHES	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.
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 manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 10 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
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.
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: **APRICOT**
 TYPE: **N/A**
 VARIETY: **Rival**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Orange with a deep red blush. Nil with > 10% of visual surface having prominent light-mid greening.
VISUAL APPEARANCE	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
SENSORY	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
SHAPE	Round to slightly oblong.
SIZE	In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton.
MATURITY	Sprung at receival, with slight softening becoming evident at stem end only.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
TEMPERATURE INJURY	With soft, dull water-soaked areas
MINOR DEFECTS	
DISEASES	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
PHYSIOLOGICAL DISORDER	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
TEMPERATURE INJURY	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
PHYSICAL / PEST DAMAGE	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
SKIN MARKS / BLEMISHES	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.
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 manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 10 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
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.
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: **APRICOT**
 TYPE: **N/A**
 VARIETY: **Sundrop**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Yellow/orange. Nil with > 10% of visual surface having prominent light-mid greening.
VISUAL APPEARANCE	Full bodied, plump; without stem attached; cleavage not too deep; no foreign matter. Fruit stickers showing PLU number/bar code (when available) and produce variety.
SENSORY	Smooth surface; sprung, not shrivelled; sweet, juicy flavour; no 'off' odours or tastes.
SHAPE	Round.
SIZE	In pre-ordered counts and/or diameters per requirements; (< 40mm, 40mm, 45mm, 50mm, >50mm); uniform per carton.
MATURITY	Sprung at receival, with slight softening becoming evident at stem end only.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With deep cuts, holes, cracks; wounds or pest damage, eg. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	With unhealed wounds at stem end due to stem pull.
TEMPERATURE INJURY	With soft, dull water-soaked areas
MINOR DEFECTS	
DISEASES	With dry bacterial spot affecting in > 0.5 sq cm of surface; not sunken and watersoaked.
PHYSIOLOGICAL DISORDER	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1mm deep/wide and >10mm length; no unhealed splits or cracks
TEMPERATURE INJURY	With minor sunburn (slight bleached-yellow) > 2 sq cm; no tissue shrivelling, softening, browning or 'pit burn' (internal softening with brown discolouration), major sunburn
PHYSICAL / PEST DAMAGE	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 sq cm
	With slight depression/flattening of skin affecting >25% of visible surface.
SKIN MARKS / BLEMISHES	With dark superficial skin marks/blemish, eg. limb rub, superficial (<1mm deep) hail marks or scars affecting > 0.5 sq cm of surface.
	With light superficial marks/blemish, eg. leaf rub, light russet, scattered spots and speckles affecting 20% of visible surface
	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface.
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 manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 10 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
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.
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.	