

PRODUCE: **CITRUS**  
TYPE: **Mandarin**  
VARIETY: **Clementine**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Uniform deep orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
<b>VISUAL APPEARANCE</b>	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
<b>SENSORY</b>	With smooth glossy skin, loose but not puffy, no foreign odours/tastes.
<b>SHAPE</b>	Round to slightly oval.
<b>SIZE</b>	As per pre-ordered size requirements, minimum net carton weight 18 kg.
<b>MATURITY</b>	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
<b>TEMPERATURE INJURY</b>	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn)
<b>MINOR DEFECTS</b>	
<b>DISEASES</b>	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm
<b>PHYSICAL / PEST DAMAGE</b>	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm. With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches). With up to 15 scale insects (red-brown spots, 2 mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
<b>PHYSIOLOGICAL DISORDERS</b>	With skin badly puffed and separated from flesh segments.
<b>SKIN MARKS / BLEMISHES</b>	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface. With light blemish affecting in aggregate >3 sq cm. of surface.
<b>TEMPERATURE INJURY</b>	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	Packaging 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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 5 - 15°C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
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: **CITRUS**  
TYPE: **Mandarin**  
VARIETY: **Dancy**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Uniform bright orange to orange-red; nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
<b>VISUAL APPEARANCE</b>	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
<b>SENSORY</b>	With smooth skin, slightly lumpy, no foreign odours/tastes.
<b>SHAPE</b>	Round to flattened oval, often slightly pear shaped; may be swollen around navel.
<b>SIZE</b>	As per pre-ordered size requirements, minimum net carton weight 18 kg.
<b>MATURITY</b>	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).
	With dark lesions on the fruit skin (eg. Black spot, Septoria spot).
	With black decay at the fruit core (Alternaria).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
<b>TEMPERATURE INJURY</b>	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn)
<b>MINOR DEFECTS</b>	
<b>DISEASES</b>	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
<b>PHYSICAL / PEST DAMAGE</b>	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
<b>PHYSIOLOGICAL DISORDERS</b>	With skin badly puffed and separated from flesh segments.
<b>SKIN MARKS / BLEMISHES</b>	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.
	With light blemish affecting in aggregate >3 sq cm. of surface.
<b>TEMPERATURE INJURY</b>	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	Packaging 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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 5 - 15°C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
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PRODUCE: **CITRUS**  
TYPE: **Mandarin**  
VARIETY: **Darling**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Uniform dark orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
<b>VISUAL APPEARANCE</b>	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
<b>SENSORY</b>	With smooth skin, not coarse, no foreign odours/tastes.
<b>SHAPE</b>	Round to slightly pear shaped.
<b>SIZE</b>	As per pre-ordered size requirements, minimum net carton weight 18 kg.
<b>MATURITY</b>	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).
	With dark lesions on the fruit skin (eg. Black spot, Septoria spot).
	With black decay at the fruit core (Alternaria).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
<b>TEMPERATURE INJURY</b>	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn)
<b>MINOR DEFECTS</b>	
<b>DISEASES</b>	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
<b>PHYSICAL / PEST DAMAGE</b>	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
<b>PHYSIOLOGICAL DISORDERS</b>	With skin badly puffed and separated from flesh segments.
<b>SKIN MARKS / BLEMISHES</b>	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.
	With light blemish affecting in aggregate >3 sq cm. of surface.
<b>TEMPERATURE INJURY</b>	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	Packaging 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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 5 - 15°C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
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PRODUCE: **CITRUS**  
TYPE: **Mandarin**  
VARIETY: **Fairchild**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Uniform pale to full orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
<b>VISUAL APPEARANCE</b>	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
<b>SENSORY</b>	With smooth, delicate skin; no foreign odours/tastes.
<b>SHAPE</b>	Round to slightly squat.
<b>SIZE</b>	As per pre-ordered size requirements, minimum net carton weight 18 kg.
<b>MATURITY</b>	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).
	With dark lesions on the fruit skin (eg. Black spot, Septoria spot).
	With black decay at the fruit core (Alternaria).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
<b>TEMPERATURE INJURY</b>	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn)
<b>MINOR DEFECTS</b>	
<b>DISEASES</b>	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
<b>PHYSICAL / PEST DAMAGE</b>	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
<b>PHYSIOLOGICAL DISORDERS</b>	With skin badly puffed and separated from flesh segments.
<b>SKIN MARKS /BLEMISHES</b>	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.
	With light blemish affecting in aggregate >3 sq cm. of surface.
<b>TEMPERATURE INJURY</b>	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	Packaging 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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 5 - 15°C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
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: **CITRUS**  
TYPE: **Mandarin**  
VARIETY: **Fremont**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Rich dark orange. Nil with > 2 sq cm of light green tinge; limit of 5% of fruit affected.
<b>VISUAL APPEARANCE</b>	With bright bloom; slightly dimpled, waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
<b>SENSORY</b>	With coarse skin, no foreign odours/tastes
<b>SHAPE</b>	Typically squat to almost round; flattened apex; slightly irregular shape.
<b>SIZE</b>	As per pre-ordered size requirements, minimum net carton weight 18 kg.
<b>MATURITY</b>	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).
	With dark lesions on the fruit skin (eg. Black spot, Septoria spot).
	With black decay at the fruit core (Alternaria).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
<b>TEMPERATURE INJURY</b>	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn)
<b>MINOR DEFECTS</b>	
<b>DISEASES</b>	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
<b>PHYSICAL / PEST DAMAGE</b>	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
<b>PHYSIOLOGICAL DISORDERS</b>	With skin badly puffed and separated from flesh segments.
<b>SKIN MARKS / BLEMISHES</b>	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.
	With light blemish affecting in aggregate >3 sq cm. of surface.
<b>TEMPERATURE INJURY</b>	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%
<b>PACKAGING &amp; LABELLING</b>	Packaging 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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 5 - 15°C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
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: **CITRUS**  
TYPE: **Mandarin**  
VARIETY: **Goldsmith**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Uniform deep orange skin and flesh. Nil with >2sq cm of light green tinge. Limit of 5% of fruit affected.
<b>VISUAL APPEARANCE</b>	With bright bloom; thin, shiny, even skin with slight puffing around button; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
<b>SENSORY</b>	Full flavour, sweet and juicy; may be slightly seedy Free from foreign or 'off' smells or tastes.
<b>SHAPE</b>	Typically squat to almost round.
<b>SIZE</b>	As per pre-ordered size requirements, minimum net carton weight 18 kg.
<b>MATURITY</b>	Mature without evidence of puffiness or loss of flavour. Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).
	With dark lesions on the fruit skin (eg. Black spot, Septoria spot).
	With black decay at the fruit core (Alternaria).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
<b>TEMPERATURE INJURY</b>	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn)
<b>MINOR DEFECTS</b>	
<b>DISEASES</b>	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
<b>PHYSICAL / PEST DAMAGE</b>	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
<b>PHYSIOLOGICAL DISORDERS</b>	With skin badly puffed and separated from flesh segments.
<b>SKIN MARKS / BLEMISHES</b>	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.
	With light blemish affecting in aggregate >3 sq cm. of surface.
<b>TEMPERATURE INJURY</b>	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	Packaging 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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 5 - 15°C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
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: **CITRUS**  
TYPE: **Mandarin**  
VARIETY: **Hickson**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Uniform deep orange skin and flesh. Nil with >2sq cm of light green tinge. Limit of 5% of fruit affected
<b>VISUAL APPEARANCE</b>	With bright bloom; thin, shiny, slightly loose, waxed skin; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
<b>SENSORY</b>	Full flavour and juicy. Free from foreign or 'off' smells or tastes.
<b>SHAPE</b>	Typically squat; slightly bumpy, irregular shape.
<b>SIZE</b>	Medium to large fruit. As per pre-ordered size requirements, minimum net carton weight 18 kg.
<b>MATURITY</b>	Mature without evidence of puffiness or loss of flavour. Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).
	With dark lesions on the fruit skin (eg. Black spot, Septoria spot).
	With black decay at the fruit core (Alternaria).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
<b>TEMPERATURE INJURY</b>	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn)
<b>MINOR DEFECTS</b>	
<b>DISEASES</b>	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
<b>PHYSICAL / PEST DAMAGE</b>	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
<b>PHYSIOLOGICAL DISORDERS</b>	With skin badly puffed and separated from flesh segments.
<b>SKIN MARKS / BLEMISHES</b>	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.
	With light blemish affecting in aggregate >3 sq cm. of surface.
<b>TEMPERATURE INJURY</b>	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	Packaging 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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 5 - 15°C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
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: **CITRUS**  
TYPE: **Mandarin**  
VARIETY: **Imperial**  
CLASS: **One**

**GENERAL APPEARANCE CRITERIA**

<b>COLOUR</b>	Uniform pale to full orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
<b>VISUAL APPEARANCE</b>	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
<b>SENSORY</b>	With smooth skin, not coarse, no foreign odours/tastes.
<b>SHAPE</b>	Squat to slightly round
<b>SIZE</b>	As per pre-ordered size requirements, minimum net carton weight 9 kg.
<b>MATURITY</b>	Total soluble solids >8o Brix; with T.S.S to acids ratio >7:1; juice content >33%.

**MAJOR DEFECTS**

<b>INSECTS</b>	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots). With dark lesions on the fruit skin (eg. Black spot, Septoria spot). With black decay at the fruit core (Alternaria).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
<b>TEMPERATURE INJURY</b>	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn).

**MINOR DEFECTS**

<b>DISEASES</b>	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1sq cm.
<b>PHYSICAL / PEST DAMAGE</b>	With brown/black specks (rust mite damage) affecting in aggregate > 1sq cm. with cuts that break the orange outer layer of the skin (scratches) clipper damage > 0.5 sq cm With up to 15 scale insects (red-brown spots, 2mm diameter). With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm of surface.
<b>PHYSIOLOGICAL DISORDERS</b>	With skin badly puffed and separated from flesh segments. Stress damage > 1 sq cm.
<b>SKIN MARKS / BLEMISHES</b>	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm of surface. With Red rind damage > 1 sq cm. With light blemish affecting in aggregate >3 sq cm. of surface.
<b>TEMPERATURE INJURY</b>	With bleached yellowish-orange areas (slight sunburn) affecting >3sq cm.

**CONSIGNMENT CRITERIA**

<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%
<b>PACKAGING &amp; LABELLING</b>	Packaging 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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 5 - 15°C for Receipt. (10 to 28oc acceptable for first 4 weeks of the season).
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.

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: **CITRUS**  
TYPE: **Mandarin**  
VARIETY: **Kara**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Uniform light orange to orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
<b>VISUAL APPEARANCE</b>	With bright bloom; lumpy and slightly puffy at stem scar; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Prepacks labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
<b>SENSORY</b>	With smooth, delicate skin; no foreign odours/tastes.
<b>SHAPE</b>	Round to slightly flattened oval.
<b>SIZE</b>	As per pre-ordered size requirements, minimum net carton weight 18 kg.
<b>MATURITY</b>	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).
	With dark lesions on the fruit skin (eg. Black spot, Septoria spot).
	With black decay at the fruit core (Alternaria).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
<b>TEMPERATURE INJURY</b>	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn).
<b>MINOR DEFECTS</b>	
<b>DISEASES</b>	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
<b>PHYSICAL / PEST DAMAGE</b>	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
<b>PHYSIOLOGICAL DISORDERS</b>	With skin badly puffed and separated from flesh segments.
<b>SKIN MARKS / BLEMISHES</b>	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.
	With light blemish affecting in aggregate >3 sq cm. of surface.
<b>TEMPERATURE INJURY</b>	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%
<b>PACKAGING &amp; LABELLING</b>	Packaging 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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 5 - 15°C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
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: **CITRUS**  
TYPE: **Mandarin**  
VARIETY: **Murcott**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Uniform pale to full orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
<b>VISUAL APPEARANCE</b>	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
<b>SENSORY</b>	With smooth skin, not coarse, no foreign odours/tastes
<b>SHAPE</b>	Squat to slightly round
<b>SIZE</b>	As per pre-ordered size requirements, minimum net carton weight 18 kg.
<b>MATURITY</b>	Total soluble solids >8° Brix; with T.S.S to acids ratio >8:1; juice content >33%.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).
	With dark lesions on the fruit skin (eg. Black spot, Septoria spot).
	With black decay at the fruit core (Alternaria).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
<b>TEMPERATURE INJURY</b>	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn).
<b>MINOR DEFECTS</b>	
<b>DISEASES</b>	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
<b>PHYSICAL / PEST DAMAGE</b>	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
<b>PHYSIOLOGICAL DISORDERS</b>	With skin badly puffed and separated from flesh segments.
<b>SKIN MARKS / BLEMISHES</b>	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.
	With light blemish affecting in aggregate >3 sq cm. of surface.
<b>TEMPERATURE INJURY</b>	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%
<b>PACKAGING &amp; LABELLING</b>	Packaging 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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 5 - 15°C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
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: **CITRUS**  
TYPE: **Mandarin**  
VARIETY: **Royal**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Uniform bright to dark orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
<b>VISUAL APPEARANCE</b>	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements
<b>SENSORY</b>	With smooth skin; no deep grooves; no foreign odours/tastes
<b>SHAPE</b>	Round to slightly flattened oval.
<b>SIZE</b>	As per pre-ordered size requirements, minimum net carton weight 18 kg.
<b>MATURITY</b>	Total soluble solids >8° Brix; with T.S.S to acids ratio >7:1; juice content >33%.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).
	With dark lesions on the fruit skin (eg. Black spot, Septoria spot).
	With black decay at the fruit core (Alternaria).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
<b>TEMPERATURE INJURY</b>	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn).
<b>MINOR DEFECTS</b>	
<b>DISEASES</b>	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
<b>PHYSICAL / PEST DAMAGE</b>	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
<b>PHYSIOLOGICAL DISORDERS</b>	With skin badly puffed and separated from flesh segments.
<b>SKIN MARKS / BLEMISHES</b>	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.
	With light blemish affecting in aggregate >3 sq cm. of surface.
<b>TEMPERATURE INJURY</b>	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%
<b>PACKAGING &amp; LABELLING</b>	Packaging 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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 5 - 15°C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
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: **CITRUS**  
TYPE: **Mandarin**  
VARIETY: **Sunburst**  
CLASS: **One**

**GENERAL APPEARANCE CRITERIA**

<b>COLOUR</b>	Deep orange skin and flesh. Pale green seeds. Nil with >2sq cm of light green tinge, limit of 5% of fruit affected.
<b>VISUAL APPEARANCE</b>	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements.
<b>SENSORY</b>	Sweet and juicy. With smooth skin, not coarse. No foreign or 'off' smells or flavours.
<b>SHAPE</b>	Typically round.
<b>SIZE</b>	Fruit diameter 60 - 85 mm. As per pre-ordered size requirements, minimum net carton weight 18 kg.
<b>MATURITY</b>	Mature, without evidence of puffiness or loss of flavour. Total soluble solids > 8° Brix; with T.S.S to acids ratio > 8:1; juice content >33%.

**MAJOR DEFECTS**

<b>INSECTS</b>	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).
	With dark lesions on the fruit skin (eg. Black spot, Septoria spot).
	With black decay at the fruit core (Alternaria).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
<b>TEMPERATURE INJURY</b>	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn).

**MINOR DEFECTS**

<b>DISEASES</b>	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
<b>PHYSICAL / PEST DAMAGE</b>	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
<b>PHYSIOLOGICAL DISORDERS</b>	With skin badly puffed and separated from flesh segments.
<b>SKIN MARKS / BLEMISHES</b>	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.
	With light blemish affecting in aggregate >3 sq cm. of surface.
<b>TEMPERATURE INJURY</b>	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.

**CONSIGNMENT CRITERIA**

<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2% of consignment. Combined Total not to exceed 10%
<b>PACKAGING &amp; LABELLING</b>	Packaging 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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 5 - 15°C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.

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: **CITRUS**  
TYPE: **Mandarin**  
VARIETY: **Tangerine**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Uniform deep orange. Nil with >2sq cm of light green tinge; limit of 5% of fruit affected.
<b>VISUAL APPEARANCE</b>	With bright bloom; waxed surface; intact buttons, not torn or missing; thin, easy-to-peel skin; segments easy to separate, <5% of dryness in consignment; no foreign matter. Pre-packs labelled with bar code. Loose Fruit stickered by PLU (or bar code when available) and variety name per requirements
<b>SENSORY</b>	With smooth to pebbly skin, not rough or coarse, no foreign odours/tastes.
<b>SHAPE</b>	Round to slightly squat
<b>SIZE</b>	As per pre-ordered size requirements, minimum net carton weight 18 kg.
<b>MATURITY</b>	Total soluble solids >8° Brix; with T.S.S to acids ratio >8:1; juice content >33%.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With insects (eg. mealy bugs), especially in navel or button, or >15 scales (red/brown spots).
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. Penicillium moulds, brown rot, soft rots).
	With dark lesions on the fruit skin (eg. Black spot, Septoria spot).
	With black decay at the fruit core (Alternaria).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts holes, splits, and cracks (that break through the orange outer layer and white pith layer through to the juice sacks).
<b>TEMPERATURE INJURY</b>	With dark brown depressed lesions (chilling injury) or watersoaked flesh (freezing damage).
	With pale, hard areas of skin (severe sunburn).
<b>MINOR DEFECTS</b>	
<b>DISEASES</b>	With superficial black/grey markings (eg. sooty blotch, sooty mould, Melanose) affecting in >1 sq cm.
<b>PHYSICAL / PEST DAMAGE</b>	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm.
	With cuts that break the orange outer layer of the skin (eg. Clipper damage, scratches).
	With up to 15 scale insects (red-brown spots, 2 mm diameter).
	With slightly dark and sunken areas (oleocellosis) affecting >1 sq cm. of surface.
<b>PHYSIOLOGICAL DISORDERS</b>	With skin badly puffed and separated from flesh segments.
<b>SKIN MARKS / BLEMISHES</b>	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.
	With light blemish affecting in aggregate >3 sq cm. of surface.
<b>TEMPERATURE INJURY</b>	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.
<b>CONSIGNMENT CRITERIA</b>	
<b>TOLERANCE PER CONSIGNMENT</b>	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
<b>PACKAGING &amp; LABELLING</b>	Packaging 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.
<b>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<b>RECEIVAL CONDITIONS</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 5 - 15°C for Receipt.
<b>CHEMICAL &amp; CONTAMINANT RESIDUES</b>	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's
<b>FOOD SAFETY REQUIREMENTS</b>	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
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.	