

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

GENERAL APPEARANCE CRITERIA	
COLOUR	Golden to dark brown
VISUAL APPEARANCE	Calyx removed
SENSORY	Firm flesh, tender skin. Hard internal stone. Flesh 'Melts in the Mouth'. Free from foreign matter or odours.
SHAPE	Oblong shaped with slight tapered end.
SIZE	30 - 40mm length, 20mm diameter
MAJOR DEFECTS	
INSECTS	With evidence of live insects or internal infestation.
DISEASES	With evidence of decay or bacterial rots
PHYSICAL / PEST DAMAGE	With smashed, severe bruised fruit
TEMPERATURE INJURY	With evidence of dark water-soaked areas (freezing injury)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With healed injuries due to pest damage affecting > 10% of surface.
SKIN MARKS / BLEMISHES	With superficial scuffing or healed marks affecting > 10% of fruit.
TEMPERATURE INJURY	With sunburn injury affecting > 10% of 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 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment and conformance to Import Protocol. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature -18° C (Frozen) for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.
FOOD SAFETY REQUIREMENTS	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
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.	