

PRODUCE: **GRAPE**  
TYPE: **Table**  
VARIETY: **Calmeria**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With dark red to red-black berries; uniform per carton and per pallet
<b>VISUAL APPEARANCE</b>	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin. Juicy pulp, pleasant distinctive flavour.
<b>SHAPE</b>	Approximately round-oval.
<b>SIZE</b>	Berry Diameter average size 14 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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>SHELF LIFE</b>	Produce must provide not less than 14 days clear shelf life from date of receipt.
<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>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 3 - 6°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: **GRAPE**  
TYPE: **Table**  
VARIETY: **Cardinal**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With reddish purple berries; uniform per carton and per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin. Juicy pulp, pleasant distinctive flavour, not too sharp.
<b>SHAPE</b>	Approximately short oval.
<b>SIZE</b>	Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>15.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1
<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 3 - 6°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: **GRAPE**  
TYPE: **Table**  
VARIETY: **Crimson Seedless**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With bright to dark red berries; pale area around Calyx; uniform per carton per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin. Juicy.sweet flavour.
<b>SHAPE</b>	Approximately elongated
<b>SIZE</b>	Berry Diameter average size >15 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.
<b>MATURITY</b>	>16.0° Brix (Soluble Solids). >19:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish.
<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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
<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 3 - 6°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: **GRAPE**  
TYPE: **Table Pre-Packed**  
VARIETY: **Crimson Seedless**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With bright to dark red berries; pale area around Calyx; uniform per punnet.
<b>VISUAL APPEARANCE</b>	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Punnets to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin. Juicy, sweet flavour.
<b>SHAPE</b>	Approximately elongated
<b>SIZE</b>	Berry Diameter average size >15 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.
<b>MATURITY</b>	>18.0° Brix (Soluble Solids). >19:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged).
	With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit.
	With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches.
	With berries affected by stem end ring splits or vertical splits < 5% affected fruit.
	With shatter (loose) berries < 5% affected fruit by weight (of the punnet).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish.
<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 3 - 6°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: **GRAPE**  
TYPE: **Table**  
VARIETY: **Dawn Seedless**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With light green berries; uniform per carton and per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin; juicy pulp; pleasant distinctive flavour, not too sharp.
<b>SHAPE</b>	Approximately round to oval.
<b>SIZE</b>	Berry Diameter average size 14 - 18mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>17.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged).
	With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit.
	With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches.
	With berries affected by stem end ring splits or vertical splits < 5% affected fruit.
	With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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. Sulphur pad use must be in accordance with the FSA NZ Food Standards Code N1.
<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 3 - 6°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 FSA NZ 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: **GRAPE**

TYPE: **Table**  
VARIETY: **Flame Seedless**  
CLASS: **One**

**GENERAL APPEARANCE CRITERIA**

<b>COLOUR</b>	With bright red to dark red/red-black berries; uniform per carton and per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin. Juicy pulp, pleasant distinctive flavour, not too sharp.
<b>SHAPE</b>	Approximately round.
<b>SIZE</b>	Berry Diameter average size 10 - 15 (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>16.0° Brix (Soluble Solids). >18:1 Sugar/Acid ratio.

**MAJOR DEFECTS**

<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).

**MINOR DEFECTS**

<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish.

**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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
<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 3 - 6°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: **GRAPE**  
TYPE: **Table**  
VARIETY: **Italia**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With golden berries; uniform per carton and per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin. Juicy pulp, mild muscat flavour.
<b>SHAPE</b>	Approximately oval.
<b>SIZE</b>	Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
<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 3 - 6°C for Receival.
<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: **GRAPE**  
TYPE: **Table**  
VARIETY: **Jade Seedless**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With green, green/yellowish berries - uniform per carton and pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin and flesh. Juicy pulp, pleasant distinctive flavour.
<b>SHAPE</b>	Oval/elongated
<b>SIZE</b>	Berry Diameter average size 15 - 20mm (equatorial diameter), length 28 - 36mm. No Cartons with >10% Berries <12mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>17.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged).
	With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit.
	With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches.
	With berries affected by stem end ring splits or vertical splits < 5% affected fruit.
	With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish.
<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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
<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 3 - 6°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: **GRAPE**  
 TYPE: **Table**  
 VARIETY: **Maroo Seedless**  
 CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With dark red to red-black berries; uniform per carton and per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin. Juicy pulp, pleasant distinctive flavour.
<b>SHAPE</b>	Approximately round/oval.
<b>SIZE</b>	Berry Diameter average size 14 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>16.0° Brix (Soluble Solids). >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish.
<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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
<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 3 - 6°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: **GRAPE**  
TYPE: **Table**  
VARIETY: **Menindee**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With creamy-yellow berries; uniform per carton and per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin. Juicy pulp, pleasant distinctive flavour, not too sharp.
<b>SHAPE</b>	Approximately round-oval.
<b>SIZE</b>	Berry Diameter average size 15 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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. Sulphur pad use must be in accordance with the FSA NZ Food Standards Code N1.
<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 3 - 6°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 FSA NZ 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: **GRAPE**  
TYPE: **Table Pre-Packed Midnight**  
VARIETY: **Beauty**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Dark purple to black berries with uniform colour throughout the punnet.
<b>VISUAL APPEARANCE</b>	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. No bunch bags, produce to be supplied loose.
<b>SENSORY</b>	Firm to touch; crisp skin. Juicy pulp, sweet flavour.
<b>SHAPE</b>	Approximately round.
<b>SIZE</b>	Berry Diameter average size > 14 - 22mm (equatorial diameter). No Punnets with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.
<b>MATURITY</b>	>17.0° Brix. (Soluble Solids) >19:1 Sugar/Acid ratio
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the punnet).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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 3 - 6°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: **GRAPE**  
 TYPE: **Table**  
 VARIETY: **Muscat Hamburg (Black Muscat)**  
 CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With blue-black berries, uniform per carton and per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seeded; bright, practically intact bloom, fresh, greenish bunch stems. No foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin. Juicy pulp, pleasant, strong Muscat flavours.
<b>SHAPE</b>	Approximately round-oval.
<b>SIZE</b>	Berry Diameter average size > 12 - 16mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight: 150 - 850 grams.
<b>MATURITY</b>	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
<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 3 - 6°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: **GRAPE**  
 TYPE: **Table**  
 VARIETY: **Niora**  
 CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With purple berries; uniform per carton and per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; thick skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.
<b>SHAPE</b>	Approximately elongated-oval, slightly heart shaped.
<b>SIZE</b>	Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
<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 3 - 6°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: **GRAPE**  
TYPE: **Table**  
VARIETY: **Ohanez**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With golden-cream berries; uniform per carton and per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; thick, tough skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.
<b>SHAPE</b>	Approximately oval-cylindrical.
<b>SIZE</b>	Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
<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 3 - 6°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: **GRAPE**  
TYPE: **Table**  
VARIETY: **Perlette**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With golden-cream berries; uniform per carton and per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; thick, tough skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.
<b>SHAPE</b>	Approximately oval-cylindrical.
<b>SIZE</b>	Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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. Sulphur pad use must be in accordance with the FSA NZ Food Standards Code N1.
<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 3 - 6°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 FSA NZ 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: **GRAPE**  
TYPE: **Table**  
VARIETY: **Purple Cornichon**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With purple berries; uniform per carton and per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; thick skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.
<b>SHAPE</b>	Approximately elongated-oval.
<b>SIZE</b>	Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
<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 3 - 6°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: **GRAPE**  
TYPE: **Table**  
VARIETY: **Ralli Seedless**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With bright to dark red berries; pale area around calyx; uniform per carton and per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied; seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin; juicy pulp; pleasant distinctive flavour, not too sharp.
<b>SHAPE</b>	Approximately round oval.
<b>SIZE</b>	Berry Diameter average size 15 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
<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 3 - 6°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: **GRAPE**  
 TYPE: **Table**  
 VARIETY: **Red Emperor**  
 CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With red to dark red berries; uniform per carton and per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seeded; bright, practically intact bloom; fresh, yellowish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; thick tough skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.
<b>SHAPE</b>	Approximately oval.
<b>SIZE</b>	Berry Diameter average size 16 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
<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 3 - 6°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: **GRAPE**  
TYPE: **Table**  
VARIETY: **Red Globe**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With red to dark red/red-black berries; uniform per carton and per pallet
<b>VISUAL APPEARANCE</b>	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.
<b>SHAPE</b>	Approximately round.
<b>SIZE</b>	Berry Diameter average size 20 - 28mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
<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 3 - 6°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: **GRAPE**  
TYPE: **Table**  
VARIETY: **Red Queen**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With red to deep red berries; uniform per carton and per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin; juicy pulp; pleasant distinctive flavour, not too sharp.
<b>SHAPE</b>	Approximately short oval.
<b>SIZE</b>	Berry diameter average size 18 - 22mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>15.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
<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 3 - 6°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: **GRAPE**  
 TYPE: **Table**  
 VARIETY: **Ribier**  
 CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With purplish-black to black berries; uniform per carton and per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin. Juicy pulp, pleasant, distinctive flavour, not too sharp.
<b>SHAPE</b>	Approximately round with a flat apex.
<b>SIZE</b>	Berry Diameter average size >16 - 22mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>15.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
<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 3 - 6°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: **GRAPE**  
TYPE: **Table Pre-Packed**  
VARIETY: **Superior Seedless**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With yellow to pale greenish berries; uniform per punnet.
<b>VISUAL APPEARANCE</b>	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Punnets to be labelled as per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin. Juicy, sweet flavour.
<b>SHAPE</b>	Approximately round.
<b>SIZE</b>	Berry Diameter average size > 15 - 20mm (equatorial diameter). No Punnets with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.
<b>MATURITY</b>	>16.5° Brix. (Soluble Solids) >19:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the punnet).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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 3 - 6°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: **GRAPE**  
TYPE: **Table**  
VARIETY: **Thompson Seedless**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With yellow to pale greenish berries; uniform per carton and per pallet
<b>VISUAL APPEARANCE</b>	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin. Juicy , sweet flavour.
<b>SHAPE</b>	Approximately round.
<b>SIZE</b>	Berry Diameter average size > 15 - 20mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.
<b>MATURITY</b>	>16.0° Brix. (Soluble Solids) >19:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
<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 3 - 6°C for Receival.
<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: **GRAPE**  
TYPE: **Table Pre-Packed**  
VARIETY: **Thompson Seedless**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With yellow to pale greenish berries; uniform per punnet.
<b>VISUAL APPEARANCE</b>	Full bodied and seedless; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Punnets to be labelled as per requirements.
<b>SENSORY</b>	Firm to touch; crisp skin. Juicy, sweet flavour.
<b>SHAPE</b>	Approximately round.
<b>SIZE</b>	Berry Diameter average size > 14 - 22mm (equatorial diameter). No Punnets with >10% Berries <10mm berry diameter. Bunch weight 150 - 750 grams.
<b>MATURITY</b>	>17° Brix. (Soluble Solids) >20:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the punnet).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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 3 - 6°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: **GRAPE**  
TYPE: **Table**  
VARIETY: **Waltham Cross**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With golden greenish berries; uniform per carton and per pallet.
<b>VISUAL APPEARANCE</b>	Full bodied and seeded; bright, practically intact bloom; fresh, greenish bunch stems; no foreign matter. Bunch bags (if required) to be labelled per requirements.
<b>SENSORY</b>	Firm to touch; firm skin. Juicy pulp, pleasant distinctive flavour, not too sharp.
<b>SHAPE</b>	Approximately elongated oval.
<b>SIZE</b>	Berry Diameter average size >14 - 18mm (equatorial diameter). No Cartons with >10% Berries <10mm berry diameter. Bunch weight 150 - 850 grams.
<b>MATURITY</b>	>16.0° Brix. (Soluble Solids) >18:1 Sugar/Acid ratio.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots (decaying areas).
<b>PHYSICAL / PEST DAMAGE</b>	With chemical spray residue.
<b>TEMPERATURE INJURY</b>	With soft, flabby, dull or browning berries (freeze damaged). With soft or shrivelled berries (desiccated or heat injured).
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With bleaching, except a thin line around the stem attachment. (sulphur injury) < 5% affected fruit. With squashed, split or broken skin <5% affected fruit.
<b>TEMPERATURE INJURY</b>	With brown/cream scalding (sunburn) <5% affected fruit.
<b>PHYSIOLOGICAL DISORDERS</b>	With bunches having slight discolouration (greenish-brown) and slight dehydration of bunch stems; with dry, brown stems < 5% affected bunches. With berries affected by stem end ring splits or vertical splits < 5% affected fruit. With shatter (loose) berries < 5% affected fruit by weight (of the bag or box).
<b>SKIN MARKS / BLEMISHES</b>	With berries having russet like scarring (insect damage), dark superficial rub/abrasion marks (not > skin deep), hail marks, sunburn or other unsightly blemish
<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. Sulphur pad use must be in accordance with the FSANZ Food Standards Code N1.
<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 3 - 6°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.	