

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

GENERAL APPEARANCE CRITERIA	
COLOUR	Light green to yellow skin with light brown markings, yellow flesh.
VISUAL APPEARANCE	Rough skin composed of small spiny segments; skin often with brownish latex stains; short stem present with clean cut.
SENSORY	Starchy brown seeds surrounded by sweet aromatic flesh which divides easily into segments; flesh texture may be soft and mucilaginous or firm depending on variety; when fully ripe the fruit emits a strong odour.
SHAPE	Generally oval to oblong, slightly irregular shape.
SIZE	< 500mm long and 250mm wide.
MATURITY	Cooking varieties are mature when skin is yellow with brown markings, fruit remains firm. Fresh eating varieties are mature when skin and stem are slightly yellowing, starch levels are low, flesh softening
MAJOR DEFECTS	
INSECTS	With evidence of live insects or insect infestation.
DISEASES	With evidence of fungal or bacterial rots.
PHYSICAL / PEST DAMAGE	With unhealed cuts, holes or splits from physical or pest damage.
SKIN MARKS / BLEMISHES	With large areas of brown discolouration (latex leakage).
PHYSIOLOGICAL DISORDERS	With evidence of dry hard flesh or flesh lifting from shell (dehydration).
	With angular skin segments and glossy green skin colour (excessive immaturity)
	With strong odour (excessive maturity).
TEMPERATURE INJURY	With skin browning/blackening and areas of softened flesh (chilling injury).
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With superficial bruising > 2 sq cm.
SKIN MARKS / BLEMISHES	With healed scars > 2 sq cm.
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2% of consignment Combined Total not to exceed 10%.
PACKAGING & LABELLING	Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receipt.
RECEIVAL CONDITIONS	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15°C for Receipt.
CHEMICAL & CONTAMINANT RESIDUES	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSAZ Food Standards Code ML's and MRL's.
FOOD SAFETY REQUIREMENTS	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.	