

PRODUCE: **NECTARINE**  
TYPE: **White Flesh – Low Chill**  
VARIETY: **Various**  
CLASS: **One**

**GENERAL APPEARANCE CRITERIA**

<b>COLOUR</b>	With red blush skin and white flesh; red blush > 40% of surface with red speckle on white / slightly green background.
<b>VISUAL APPEARANCE</b>	Full bodied, with clean (washed) smooth skin. No foreign matter. With or without a small amount of sugar speckle spotting. With need for stickers with PLU and produce / variety name or barcode when available, per requirements.
<b>SENSORY</b>	Firm to touch. Sprung not soft: sweet juicy flavour, not dry and 'woolly' (internal breakdown); free from foreign smells or taste.
<b>SHAPE</b>	Round to slightly oval. Generally with a slight tip
<b>SIZE</b>	In pre-ordered size as per instructions; Uniform size per tray eg. <20, 20-25, 28-30, >32.
<b>MATURITY</b>	Sprung at tip at receipt, with sufficient maturity to achieve good development of sweet, juicy flavour and the required level of blush at receipt.

**MAJOR DEFECTS**

<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis, scab).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts, holes, punctures, cracks or wounds (that break the skin).
	With unhealed damaged stem ends due to stem pull that has removed skin.
	With deep, soft water-soaked bruises or discolouration (browning).
<b>TEMPERATURE INJURY</b>	With scalded, discoloured skin, which slips easily from the flesh (condensation injury)
	With dark discolouration of skin and flesh and skin shrivelling without the application of pressure (cool storage breakdown)
	With water-soaked, translucent areas (freezer damage).
	With tissue shrivelling, softening and browning of the stem cavity (heat damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With suture or stem end splits; no 'splitstone' with open stem end.

**MINOR DEFECTS**

<b>PHYSICAL / PEST DAMAGE</b>	With slight depression / flattening of skin > 2 sq cm.
	With bacterial spot > 3 dry spots (1 mm); not sunken & water-soaked.
<b>SKIN MARKS / BLEMISHES</b>	With light superficial marks / blemishes (not dark against background skin colour), eg russet, affecting in aggregate > 1.5 sq cm.
	With dark superficial skin marks / blemish, eg. Limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate > 1 sq cm of surface.
	With severe sugar spotting where spots have joined to form a solid patch affecting >30% of surface area of fruit.

**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 pieces per single layer tray or 2 % of the total 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 6 - 13 °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: **NECTARINE**  
TYPE: **White Flesh – Sub Acid**  
VARIETY: **Various**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With red blush skin and white flesh; red blush > 40% of surface with red speckle on white / slightly green background.
<b>VISUAL APPEARANCE</b>	Full bodied, with clean (washed) smooth skin. No foreign matter. With or without a small amount of sugar speckle spotting. With need for stickers with PLU and produce / variety name or barcode when available, per requirements.
<b>SENSORY</b>	Firm to touch. Sprung not soft: sweet juicy flavour, not dry and 'woolly' (internal breakdown); free from foreign smells or taste.
<b>SHAPE</b>	Round to slightly oval, according to variety.
<b>SIZE</b>	In pre-ordered size as per instructions; Uniform size per tray eg. <20, 20-25, 28-32, >30.
<b>MATURITY</b>	Hand sprung at receipt, with sufficient maturity to achieve good development of sweet, juicy flavour and the required level of blush at receipt.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis, scab).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts, holes, punctures, cracks or wounds (that break the skin).
	With unhealed damaged stem ends due to stem pull that has removed skin
	With deep, soft water-soaked bruises or discolouration (browning).
<b>TEMPERATURE INJURY</b>	With scalded, discoloured skin, which slips easily from the flesh (condensation injury)
	With dark discolouration of skin and flesh and skin shrivelling without the application of pressure (cool storage breakdown)
	With water-soaked, translucent areas (freezer damage).
	With tissue shrivelling, softening and browning of the stem cavity (heat damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With suture or stem end splits; no 'splitstone' with open stem end
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With slight depression / flattening of skin > 2 sq cm.
	With bacterial spot > 3 dry spots (1 mm); not sunken & water-soaked.
<b>SKIN MARKS / BLEMISHES</b>	With light superficial marks / blemishes (not dark against background skin colour), eg russet, affecting in aggregate > 1.5 sq cm
	With dark superficial skin marks / blemish, eg. Limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate > 1 sq cm of surface.
	With severe sugar spotting where spots have joined to form a solid patch affecting >30% of surface area of fruit.
<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 pieces per single layer tray or 2 % of the total 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 6 - 13 °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: **NECTARINE**  
TYPE: **White Flesh – Sub Acid**  
VARIETY: **Various**  
CLASS: **Composite - Sweet Value**

GENERAL APPEARANCE CRITERIA	
COLOUR	With red blush skin and white flesh; red blush > 40% of surface with red speckle on white / slightly green background.
VISUAL APPEARANCE	Full bodied, with clean (washed) smooth skin. No foreign matter. With a small amount of sugar speckle spotting. With need for stickers with PLU and produce / variety name or barcode when available, per requirements.
SENSORY	Firm to touch. Sprung not soft: sweet juicy flavour, not dry and 'woolly' (internal breakdown); free from foreign smells or taste.
SHAPE	Round to slightly oval, according to variety.
SIZE	Evenly sized fruit uniform per tray as pre-ordered per requirements.
MATURITY	Hand sprung at receipt, with sufficient maturity to achieve good development of sweet, juicy flavour and the required level of blush at receipt.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis, scab).
PHYSICAL / PEST DAMAGE	With cuts, holes, punctures, cracks or wounds (that break the skin).
	With deep, soft water-soaked bruises or discolouration (browning).
	With unhealed damaged stem ends due to stem pull that has removed skin.
TEMPERATURE INJURY	With scalded, discoloured skin, which slips easily from the flesh (condensation injury)
	With dark discolouration of skin and flesh and skin shrivelling without the application of pressure (cool storage breakdown)
	With water-soaked, translucent areas (freezer damage).
	With tissue shrivelling, softening and browning of the stem cavity (heat damage).
PHYSIOLOGICAL DISORDERS	With suture or stem end splits; no 'splitstone' with open stem end
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With slight depression / flattening of skin > 4 sq cm.
	With bacterial spot > 3 dry spots (1 mm); not sunken & water-soaked.
	With dry, healed skin scarring due to insect, bird or major hail damage affecting in aggregate > 4 sq cm. No broken skin or unhealed scars.
SKIN MARKS / BLEMISHES	With light superficial marks / blemishes including sunburn (not dark against background skin colour), eg russet, affecting in aggregate > 3 sq cm
	With dark superficial skin marks / blemish, eg. Limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate > 2 sq cm of surface.
	With severe sugar spotting where spots have joined to form a solid patch affecting >30% of surface area of fruit.
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 pieces per single layer tray or 2 % of the total 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 6 - 13 °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 FSANZ Food Standards Code ML's and MRL's.
FOOD SAFETY REQUIREMENTS	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.
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PRODUCE: **NECTARINE**  
TYPE: **Yellow Flesh – Classic**  
VARIETY: **Various**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With yellow to red blush skin and yellow flesh; red blush > 50% (or 40 % after second week of February) of surface with red speckle on yellow background, unless otherwise approved none with dull, dark red skins.
<b>VISUAL APPEARANCE</b>	Full bodied, with clean (washed) smooth skins. No foreign matter. With or without a small amount of sugar speckle spotting. With need for stickers with PLU and produce / variety name or barcode when available, per requirements.
<b>SENSORY</b>	Firm to touch. Sprung not soft: sweet juicy flavour, not dry and 'woolly' (internal breakdown); free from foreign smells or taste.
<b>SHAPE</b>	Round to slightly oval, according to variety.
<b>SIZE</b>	In pre-ordered size as per requirements; uniform size per tray eg. <20, 20-25, 28-32, >30.
<b>MATURITY</b>	Hand sprung at receipt, with sufficient maturity to achieve good development of sweet, juicy flavour and the required level of blush at receipt.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis., scab).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts, holes, punctures, cracks or wounds (that break the skin).
	With unhealed damaged stem ends due to stem pull where skin has been removed.
	With deep, soft water-soaked bruises or discolouration (browning).
<b>TEMPERATURE INJURY</b>	With scalded, discoloured skin, which slips easily from the flesh (condensation injury)
	With water-soaked, translucent areas (freezer damage).
	With tissue shrivelling, softening and browning of the stem cavity (heat damage).
	With dark discolouration of skin and flesh and skin shrivelling without the application of pressure (cool storage breakdown)
<b>PHYSIOLOGICAL DISORDERS</b>	With suture or stem end splits; no 'splitstone' with open stem end.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With slight depression / flattening of skin > 2 sq cm.
	With bacterial spot > 3 dry spots (1 mm); not sunken & water-soaked.
<b>SKIN MARKS / BLEMISHES</b>	With light superficial marks / blemishes (not dark against background skin colour), eg russet, affecting in aggregate > 1.5 sq cm
	With dark superficial skin marks / blemish, eg. Limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate > 1 sq cm of surface.
	With severe sugar spotting where spots have joined to form a solid patch affecting >30% of surface area of fruit.
<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 pieces per single layer tray or 2 % of the total consignment. Combined Total not to exceed 10%.
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<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 6 - 13 °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: **NECTARINE**  
TYPE: **Yellow Flesh - Classic**  
VARIETY: **Various**  
CLASS: **Composite - Sweet Value**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	Early season to Late season varieties with yellow to red blush skin and yellow flesh; red blush > 40% of surface, none with dull, dark red skin. With red speckle on background.
<b>VISUAL APPEARANCE</b>	Full bodied, with clean (washed) smooth skins. No foreign matter. With a small amount of sugar speckle spotting. With need for stickers with PLU and produce / variety name or barcode when available, per requirements.
<b>SENSORY</b>	Firm to touch. Sprung not soft: sweet juicy flavour, not dry and 'woolly' (internal breakdown); free from foreign smells or taste.
<b>SHAPE</b>	Round to slightly oval, according to variety.
<b>SIZE</b>	Evenly sized fruit uniform per tray as pre-ordered per requirements.
<b>MATURITY</b>	Hand sprung at receipt, with sufficient maturity to achieve good development of sweet, juicy flavour and the required level of blush at receipt.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis., scab).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts, holes, punctures, cracks or wounds (that break the skin).
	With deep, soft water-soaked bruises or discolouration (browning).
	With unhealed damaged stem ends due to stem pull that has removed skin.
<b>TEMPERATURE INJURY</b>	With scalded, discoloured skin, which slips easily from the flesh (condensation injury)
	With water-soaked, translucent areas (freezer damage).
	With tissue shrivelling, softening and browning of the stem cavity (heat damage).
	With dark discolouration of skin and flesh and skin shrivelling without the application of pressure (cool storage breakdown)
<b>PHYSIOLOGICAL DISORDERS</b>	With suture or stem end splits; no 'splitstone' with open stem end.
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With slight depression / flattening of skin > 4 sq cm.
	With dry, healed skin scarring due to insect, bird or major hail damage affecting in aggregate >4sq cm. No broken skin or unhealed scars.
	With bacterial spot > 3 dry spots (1 mm); not sunken & water-soaked.
<b>SKIN MARKS / BLEMISHES</b>	With light superficial marks / blemishes including sunburn (not dark against background skin colour), eg russet, affecting in aggregate > 3 sq cm
	With dark superficial skin marks / blemish, eg. Limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate > 2 sq cm of surface.
	With severe sugar spotting where spots have joined to form a solid patch affecting >30% of surface area of fruit.
<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 pieces per single layer tray or 2 % of the total 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 6 - 13 °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: **NECTARINE**  
TYPE: **Yellow Flesh – Low Chill**  
VARIETY: **Various**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With green / yellow to red blush skin and yellow flesh occasionally with slight red bleeding from the skin; red speckled blush to cover > 40% of the fruit surface.
<b>VISUAL APPEARANCE</b>	Full bodied, with clean (washed) smooth skins. No foreign matter. With or without a small amount of sugar speckle spotting. With need for stickers with PLU and produce / variety name or barcode when available, per requirements
<b>SENSORY</b>	Firm to touch. Sprung not soft: sweet juicy flavour, not dry and 'woolly' (internal breakdown); free from foreign smells or taste..
<b>SHAPE</b>	Round to slightly oval. Generally with a slight tip
<b>SIZE</b>	In pre-ordered size as per instructions; Uniform size per tray eg. <20, 20-25, 28-30, >32.
<b>MATURITY</b>	Sprung at tip at receipt, with sufficient maturity to achieve good development of sweet, juicy flavour and the required level of blush at receipt.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis, scab).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts, holes, punctures, cracks or wounds (that break the skin).
	With unhealed damaged stem ends due to stem pull that has removed skin.
	With deep, soft water-soaked bruises or discolouration (browning).
<b>TEMPERATURE INJURY</b>	With scalded, discoloured skin, which slips easily from the flesh (condensation injury)
	With dark discolouration of skin and flesh and skin shrivelling without the application of pressure (cool storage breakdown)
	With water-soaked, translucent areas (freezer damage).
	With tissue shrivelling, softening and browning of the stem cavity ( heat damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With suture or stem end splits; no 'splitstone' with open stem end
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With slight depression / flattening of skin > 2 sq cm.
	With bacterial spot > 3 dry spots (1 mm); not sunken & water-soaked.
<b>SKIN MARKS / BLEMISHES</b>	With light superficial marks / blemishes (not dark against background skin colour), eg russet, affecting in aggregate > 1.5 sq cm.
	With dark superficial skin marks / blemish, eg. Limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate > 1 sq cm of surface.
	With severe sugar spotting where spots have joined to form a solid patch affecting >30% of surface area of fruit.
<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 pieces per single layer tray or 2 % of the total 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 6 - 13 °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: **NECTARINE**  
TYPE: **Yellow Flesh - Ripe & Ready**  
VARIETY: **Various**  
CLASS: **One**

<b>GENERAL APPEARANCE CRITERIA</b>	
<b>COLOUR</b>	With yellow to red blush skin and yellow flesh; red blush >60% of surface, unless otherwise approved; none with dull, dark red skins.
<b>VISUAL APPEARANCE</b>	Full bodied, with clean (washed) smooth skin; no foreign matter. With or without a small amount of sugar speckle spotting. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
<b>SENSORY</b>	Firm to touch, sprung not soft; sweet, juicy flavour, not dry and 'woolly' (internal breakdown); free of foreign smells or taste.
<b>SHAPE</b>	Round to slightly oval, according to variety.
<b>SIZE</b>	In pre-ordered size per requirements; uniform per tray. eg. < 20, 20-25, 28-32, > 32.
<b>MATURITY</b>	Produce at receipt will display good development of sweet, juicy flavour. Total soluble solids >10° Brix. Minimum penetrometer value (11mm plunger) : 4kg.
<b>MAJOR DEFECTS</b>	
<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis, scab).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts, holes, punctures, cracks or wounds (that break the skin).
	With unhealed damaged stem ends due to stem pull that has removed skin.
	With deep, soft water-soaked bruises or discolouration (browning).
<b>TEMPERATURE INJURY</b>	With scalded, discoloured skin, which slips easily from the flesh (condensation injury)
	With dark discolouration of skin and flesh and skin shrivelling without the application of pressure (cool storage breakdown)
	With water-soaked, translucent areas (freezer injury).
	With tissue shrivelling, softening and browning of the stem cavity (heat damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With suture or stem end splits; no 'splitstone' with open stem end
<b>MINOR DEFECTS</b>	
<b>PHYSICAL / PEST DAMAGE</b>	With slight depression / flattening of skin > 2 sq cm.
	With bacterial spot > 3 dry spots (1 mm); not sunken & water-soaked.
<b>SKIN MARKS / BLEMISHES</b>	With light superficial marks / blemishes (not dark against background skin colour), eg russet, affecting in aggregate > 1.5 sq cm
	With dark superficial skin marks / blemish, eg. Limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate > 1 sq cm of surface.
	With severe sugar spotting where spots have joined to form a solid patch affecting >30% of surface area of fruit.
<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 pieces per single layer tray or 2 % of the total 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 0- 8°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: **NECTARINE**  
TYPE: **Yellow Flesh - Sub Acid**  
VARIETY: **Various**  
CLASS: **One**

**GENERAL APPEARANCE CRITERIA**

<b>COLOUR</b>	With yellow to red / mahogany blush skin and yellow flesh; red blush > 50% (or 40 % after second week of February) of surface.
<b>VISUAL APPEARANCE</b>	Full bodied, with clean (washed) smooth skin. No foreign matter. With or without a small amount of sugar speckle spotting. With need for stickers with PLU and produce / variety name or barcode when available, per requirements.
<b>SENSORY</b>	Firm to touch, crunchy flesh with a sweet juicy flavour and low acid, not dry and 'woolly' (internal breakdown); free from foreign smells or taste.
<b>SHAPE</b>	Round to slightly oval, according to variety.
<b>SIZE</b>	In pre-ordered size as per instructions; Uniform size per tray eg. <20, 25-28, 28-32, >30.
<b>MATURITY</b>	Firm or slightly sprung at receipt, with sufficient maturity to achieve good development of sweet, juicy flavour and the required level of blush at receipt.

**MAJOR DEFECTS**

<b>INSECTS</b>	With evidence of live insects.
<b>DISEASES</b>	With fungal or bacterial rots of the skin or flesh (eg. mouldy core, botrytis, scab).
<b>PHYSICAL / PEST DAMAGE</b>	With cuts, holes, punctures, cracks or wounds (that break the skin).
	With unhealed damaged stem ends due to stem pull that has removed skin.
	With deep, soft water-soaked bruises or discolouration (browning).
<b>TEMPERATURE INJURY</b>	With scalded, discoloured skin, which slips easily from the flesh (condensation injury).
	With dark discolouration of skin and flesh and skin shrivelling without the application of pressure (cool storage breakdown).
	With water-soaked, translucent areas (freezer damage).
	With tissue shrivelling, softening and browning of the stem cavity (heat damage).
<b>PHYSIOLOGICAL DISORDERS</b>	With suture or stem end splits; no 'splitstone' with open stem end.

**MINOR DEFECTS**

<b>PHYSICAL / PEST DAMAGE</b>	With slight depression / flattening of skin > 2 sq cm.
	With bacterial spot > 3 dry spots (1 mm); not sunken & water-soaked.
<b>SKIN MARKS / BLEMISHES</b>	With light superficial marks / blemishes (not dark against background skin colour), eg russet, affecting in aggregate > 1.5 sq cm
	With dark superficial skin marks / blemish, eg. Limb rub, dipping injury (black lesions, mostly on red skin areas) affecting in aggregate > 1 sq cm of surface.
	With severe sugar spotting where spots have joined to form a solid patch affecting >30% of surface area of fruit.

**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 pieces per single layer tray or 2 % of the total 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 6 - 13 °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. Produce that meets the above specifications but is not grown under a food safety program must not be labelled Class 1.

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.