

PRODUCE: **PASSIONFRUIT**
 TYPE: **Banana**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Golden-yellow outer skin; white inner skin surface; translucent orange flesh filled with black seeds.
VISUAL APPEARANCE	Bright bloom; firm full fruit with minimal wrinkling; short stem retained with no evidence of calyx remnants; skin not >6mm thick; free from foreign matter.
SENSORY	Firm outer shell; juicy, jelly like flesh containing many small seeds; somewhat acidic flavour; no unripe "woody" tastes; smooth seeds; heavy for size.
SHAPE	Approximately oval fruit.
SIZE	In pre ordered size range as per requirements.
MATURITY	Deep full colour.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With crinkled or collapsed skin on fruit. (eg. anthracnose)
	With small or deformed fruit, thick hard rind and small pulp cavity, scabs and cracks. (eg. passionfruit woodiness virus)
	With olive green to brown greasy looking spots or brown sunken circular lesions. (eg. grease spot and brown spot.)
PHYSICAL / PEST DAMAGE	With deep seated bruises punctures and cracks with or without leakage of juice.
	With evidence of spray deposits.
TEMPERATURE INJURY	With evidence of dehydration, shrivelling, dryness, brown skin (heat injury).
	With excessive wrinkling and discolouration (frost injury).
	With dark, water soaked lesions (chilling injury)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With pest tears or cuts affecting > 1 sq cm.
SKIN MARKS / BLEMISHES	With superficial scratches, scuffs, skin blemishes affecting > 1 sq cm.
TEMPERATURE INJURY	With evidence of skin bleaching or scorched fruit affecting > 25 % 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 % 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 8 - 12 °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.
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: **PASSIONFRUIT**
TYPE: **Panama**
VARIETY: **Various**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Red to reddish yellow skin; translucent yellow to orange flesh; black seeds.
VISUAL APPEARANCE	Bright bloom; firm full fruit with only minimal wrinkling; prominent light coloured lenticels; short stalk retained with no evidence of calyx remnants; skin not >6mm thick; free from foreign matter.
SENSORY	Firm outer shell; juicy, jelly like flesh containing many small seeds; sweet, slightly acid flavour; no unripe "woody" tastes; smooth seeds; heavy for size.
SHAPE	Round to slightly oval fruit
SIZE	Larger than purple variety; in pre-ordered size range as per requirements.
MATURITY	Firm sound fruit, not heavily wrinkled.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With crinkled or collapsed skin on fruit. (eg. anthracnose)
	With small or deformed fruit, thick hard rind and small pulp cavity, scabs and cracks. (eg. passionfruit woodiness virus)
	With olive green to brown greasy looking spots or brown sunken circular lesions. (eg. grease spot and brown spot.)
PHYSICAL / PEST DAMAGE	With deep seated bruises punctures and cracks with or without leakage of juice.
	With evidence of spray deposits.
TEMPERATURE INJURY	With evidence of dehydration, shrivelling, dryness, brown skin (heat injury).
	With excessive wrinkling and discolouration (frost injury).
	With dark, water soaked lesions (chilling injury)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With pest tears or cuts affecting > 1 sq cm.
SKIN MARKS / BLEMISHES	With superficial scratches, scuffs, skin blemishes affecting > 1 sq cm.
TEMPERATURE INJURY	With evidence of skin bleaching or scorched fruit affecting > 25 % 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 % 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 8 - 12 °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: **PASSIONFRUIT**
TYPE: **Purple**
VARIETY: **Various**
CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	Deep purple to black outer skin; white inner skin surface; translucent yellow to orange flesh filled with black seeds.
VISUAL APPEARANCE	Bright bloom; firm full fruit with minimal wrinkling; short stem retained with no evidence of calyx remnants; skin not >6mm thick; free from foreign matter.
SENSORY	Firm outer shell; juicy, jelly like flesh containing many small seeds; sweet, slightly acid flavour; no unripe "woody" tastes; smooth seeds; heavy for size.
SHAPE	Spherical to egg-shaped fruit. .
SIZE	In pre ordered size range as per requirements.
MATURITY	Deep full colour.
MAJOR DEFECTS	
INSECTS	With evidence of live insects.
DISEASES	With crinkled or collapsed skin on fruit. (eg. anthracnose)
	With small or deformed fruit, thick hard rind and small pulp cavity, scabs and cracks. (eg. passionfruit woodiness virus)
	With olive green to brown greasy looking spots or brown sunken circular lesions. (eg. grease spot and brown spot.)
PHYSICAL / PEST DAMAGE	With deep seated bruises punctures and cracks with or without leakage of juice.
	With evidence of spray deposits.
TEMPERATURE INJURY	With evidence of dehydration, shrivelling, dryness, brown skin (heat injury).
	With excessive wrinkling and discolouration (frost injury).
	With dark, water soaked lesions (chilling injury)
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	With pest tears or cuts affecting > 1 sq cm.
SKIN MARKS / BLEMISHES	With superficial scratches, scuffs, skin blemishes affecting > 1 sq cm.
TEMPERATURE INJURY	With evidence of skin bleaching or scorched fruit affecting > 25 % 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 % 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 8 - 12 °C for Receipt.
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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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