

7. Product specifications

Table 12. Product specifications for plums

FreshSpecs

Produce Specifications

PRODUCE: PLUM

TYPE: Black

VARIETY: Angeleno

CLASS: One

GENERAL APPEARANCE CRITERIA	
Colour	Deep purple to very dark purple over a red ground colour. Flesh amber to yellow in colour.
Visual Appearance	Sound fruit with or without stalks. Intact skins. Semi - Clingstone. Free from juice and spray residues or foreign matter on the skin
Sensory	A firm and sweet plum. Free from foreign and 'off ' smells or tastes.
Shape	Round to flat round.
Size	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
Maturity	Firm but yield to gentle pressure. No hard fruit.
Major defects	
Insects	With evidence of live insects.
Diseases	With evidence of progressive fungal or bacterial rots on the skin, flesh or stone of the plum. With evidence of discolouration or disfigurement due to viruses.
Physical / pest Damage	With unhealed cuts, holes or splits in the skin on the cheeks of the fruit
Skin marks / Blemishes	With deep seated bruises.
Temperature Injury	With evidence of dark water-soaked areas (freeze damage).
Physiological Disorders	With open split stone With deformed or disfigured fruit.
Minor defects	
Physical / pest Damage	With superficial bruising >1sq cm.
	With > 10 bacterial spots >0.5mm diameter.
Temperature Injury	With evidence of sunburn >1.5 sq cm.
Skin marks / Blemishes	With healed scars, hail damage or slight skin rubs; 48 - 55 mm > 1.5 sq cm, >55 mm > 2 sq cm
	With healed stem end cracks > 0.5 cm in length.
	With brown indentations or healed scars at the stem end > 1 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/or minimum net weight. Produce to identify 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
Receival	Compliance with Quarantine Treatments (if required) for Interstate

Conditions	Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 15 °C for Receival.
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. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.
Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal quality or early or late seasonal variances as agreed and communicated formally in writing.	

Product specifications for nectarines

PRODUCE: NECTARINE

TYPE: White Flesh

VARIETY: Various

CLASS: One

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Produce Specifications

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 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.
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	In counts and/or diameters; Uniform per pack. Minimum 50mm diameter. Maximum variance 5mm.
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 unhealed damaged stem ends due to stem pull that has removed skin
	With deep, soft water-soaked bruises or discolouration (browning).
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 > 2 sq cm.
	With bacterial spot > 3 dry spots (1 mm); not sunken & water-soaked
Skin marks / Blemishes	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	
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/or minimum net weight. Produce to identify 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.
Specifications reviewable: e.g. 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.	

Specifications released by the Australian Chamber of Fruit and Vegetable Industries (<http://www.freshmarkets.com.au/FreshSpec/freshspecs.html>)

7. Product specifications

Table 9. Product specifications for Sweetheart cherries

FreshSpecs

Produce Specifications

PRODUCE: CHERRY

TYPE: Red

VARIETY: Sweetheart

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	Mid red, light green stalks
VISUAL APPEARANCE	Full bodied; plump; stalks intact; sutures not excessively deep; no foreign matter.
SENSORY	With medium to firm, slightly raised skin texture; not soft or shrivelled; sweet to very sweet juicy flavour; no 'off' odours or tastes.
SHAPE	Round to heart shaped berries.
SIZE	Minimum 22mm diameter; Uniform size per package with a maximum of 2mm variance.
MATURITY	Firm and full coloured at receipt.
MAJOR DEFECTS	
INSECTS	With evidence of live insects, eg. Larvae.
DISEASES	With evidence of fungal or bacterial rots. (eg. Decaying areas).
PHYSICAL / PEST DAMAGE	With cuts or punctures (that break the skin) (wounds or pest damage). With rain or post harvest split
PHYSIOLOGICAL DISORDER	With skin softening, darkening, pitting (irregular brownish spots) (cool storage breakdown)
TEMPERATURE INJURY	With tissue shrivelling, softening and browning. (heat stress) With soft, dark water-soaked areas. (freeze injury)
MINOR DEFECTS	
DISEASES	With bacterial spot >2 dry spots (1mm); not sunken and water soaked. With superficial skin scarring due to hail, insect, bird damage >0.5 sq; no broken skin.
PHYSICAL / PEST DAMAGE	With slight depression/flattening of skin affecting > half visible surface. With surface pitting (circular depressions, surface wrinkling, impact bruising) >0.5 sq cm. With point cracking > 2 mm With ring split > 1mm width; > half surface area of cherry affected in length.
PHYSIOLOGICAL DISORDERS	With healed stem end cracks, vertical cracks > 1mm deep, wide; no unhealed splits/cracks. With post harvest unhealed point splits less than 2 mm.
SKIN MARKS / BLEMISHES	With superficial skin marks/blemish, eg. limb rub, leaf rub, scattered spot, speck >0.5 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/or minimum net weight. Produce to identify 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 - 10°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.	

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