

# *Market Produce Specifications:*

## **CAPSICUM**

<b>Red .....</b>	<b>2</b>
<b>Various.....</b>	<b>3</b>
<b>Green .....</b>	<b>4</b>
<b>Lemon .....</b>	<b>5</b>
<b>Orange .....</b>	<b>6</b>
<b>Purple.....</b>	<b>7</b>
<b>Red .....</b>	<b>8</b>
<b>Yellow .....</b>	<b>9</b>
<b>Green (Various) .....</b>	<b>10</b>
<b>Red (Various) .....</b>	<b>11</b>
<b>Green (Various) .....</b>	<b>12</b>
<b>Red (Various).....</b>	<b>13</b>
<b>Yellow (Various) .....</b>	<b>14</b>

# Market Produce Specifications

**PRODUCE: CAPSICUM**

**TYPE: Baby**

**VARIETY: Red**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright red to burgundy red skin; bright green calyx, none with green colouration affecting &gt; 0.5 sq cm or with brownish tinge affecting &gt; 0.5 sq cm surface.</i>
VISUAL APPEARANCE	<i>With smooth, glossy skin; intact calyx; sound seed cavity; free from foreign matter.</i>
SENSORY	<i>Firm, crisp, juicy flesh; peppery, sweet flavour; no foreign odours or tastes.</i>
SHAPE	<i>Squat to round shape; with prominent sections; no fruit with a twisted or deformed shape or with a very pointed blossom end.</i>
SIZE	<i>60 - 70 mm diameter; 50 - 100 grams weight</i>
MATURITY	<i>Firm fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg fruit fly larvae, scale).</i>
DISEASES	<i>With fungal or bacterial rots (Anthracnose, Alternaria rot, bacterial soft rot). With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin. With soft areas or deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn). With soft flesh or wrinkled skin (dehydration). With pitted skin and dark, soft underlying flesh (chilling injury).</i>
SKIN MARKS / BLEMISHES	<i>With dark, dry spots.</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture). With softening or rotting evident at the fruit blossom end (calcium deficiency). With dark green / brownish spots over fruit surface (Yolo spot)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial dark rub marks or bruising (&lt;1 mm deep) affecting in aggregate &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With scattered, superficial light brown marks affecting in aggregate &gt;1 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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 with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>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.</i>
<i>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.</i>	

# Market Produce Specifications

**PRODUCE: CAPSICUM (MINI VINE SWEET)**

**TYPE: Baby**

**VARIETY: Various**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright red to burgundy red skin; golden yellow skin; bright orange skin; green calyx. Nil with green colour affecting &gt; 0.5sq cm, or with brown tinge affecting &gt;0.5 sq. cm surface.</i>
VISUAL APPEARANCE	<i>Smooth with glossy skin; calyx intact, clean cut stems, no split or frayed stem. Sound seed cavity, free from foreign matter.</i>
SENSORY	<i>Firm, crisp juicy flesh, sweet flavour, no foreign odours or flavours.</i>
SHAPE	<i>Practically cylindrical to oblong-shaped with slightly tapered blossom end. Nil with bends greater than 45° from vertical. No obvious twisting, very pointed blossom ends or deformed.</i>
SIZE	<i>60-120mm length, 20-55g weight.</i>
MATURITY	<i>Firm fruit.</i>
MAJOR DEFECTS	
INSECTS	<i>Live insects or insect infestation (eg fruit fly larvae, scale); obvious bleached soft areas, skin pitting/ loss of firmness.</i>
DISEASES	<i>Evidence of fungal or bacterial rot, mould or decays (Anthracnose, Alternaria rot, bacterial soft rot). Distortion or mottling caused by virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>Any cuts, holes or splits from physical or pest damage, soft or deep seated bruises.</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn). With soft flesh or wrinkled skin (dehydration). With pitted skin and dark, soft underlying flesh (chilling injury).</i>
SKIN MARKS/ BLEMISHES	<i>Dark green / brown spots on the fruit surface.</i>
PHYSIOLOGICAL DISORDER	<i>Internal grey discolouration affecting less than 0.5 sq cm of the surface. Persistent green shoulders on the fruit.</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial dark rub marks or bruising (&lt;1 mm deep) affecting in aggregate &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>Less than 0.5 sq cm affected by light scattered marks or blemishes. Zipper lines not exceeding more than half of the fruit and a width of more than 1mm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12°C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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 with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>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.</i>
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# Market Produce Specifications

**PRODUCE: CAPSICUM**

**TYPE: Block**

**VARIETY: Green**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid to dark green skin; bright green calyx.</i>
VISUAL APPEARANCE	<i>With smooth, glossy skin; intact calyx; sound seed cavity; free from foreign matter.</i>
SENSORY	<i>Firm, crisp, juicy flesh; peppery, slightly sweet flavour; no foreign odours or tastes.</i>
SHAPE	<i>Approximately square to oblong, slightly tapered at the blossom end; may be twisted slightly off centre; none with bends &gt;45° from vertical or horizontal; no fruit with a twisted or deformed shape or with a very pointed blossom end.</i>
SIZE	<i>In pre-ordered size range only, per requirements. Length : medium 70 - 90mm; medium-large 90 - 110mm; large 110 - 130mm. (a 10% size overlap between size grades is allowable)</i>
MATURITY	<i>None &lt;70 mm long or &lt;160 g weight; none &gt;130 mm long; none with red colouration or &gt;2 sq cm of surface with brownish tinge (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg fruit fly larvae, scale).</i>
DISEASES	<i>With fungal or bacterial rots (Anthracnose, Alternaria rot, bacterial soft rot). With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin. With soft areas or deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn). With soft flesh or wrinkled skin (dehydration). With pitted skin and dark, soft underlying flesh (chilling injury).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture). With softening or rotting evident at the fruit blossom end (calcium deficiency). With dark green / brownish spots over fruit surface (Yolo spot)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial dark rub marks or bruising (&lt;1 mm deep) affecting in aggregate &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter. With scattered, superficial light brown marks affecting in aggregate &gt;4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12°C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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 with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>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.</i>
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# Market Produce Specifications

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**PRODUCE:** CAPSICUM

**TYPE:** Block

**VARIETY:** Lemon

**OTHER NAMES:** White, Butter, Hungarian Yellow

**NAMES:**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Pale yellow, almost translucent skin; bright green calyx, none with &gt; 8 sq cm of surface affected by green tinge.</i>
VISUAL APPEARANCE	<i>With smooth, glossy skin; intact calyx; sound seed cavity; free from foreign matter.</i>
SENSORY	<i>Firm, crisp, juicy flesh; peppery, slightly sweet flavour; no foreign odours or tastes.</i>
SHAPE	<i>Approximately square to oblong, slightly tapered at the blossom end; may be twisted slightly off centre; none with bends &gt;45° from vertical or horizontal; no fruit with a twisted or deformed shape or with a very pointed blossom end.</i>
SIZE	<i>In pre-ordered size range only, per requirements. Length : medium 70 - 90mm; medium-large 90 - 110mm; large 110 - 130mm. (a 10% size overlap between size grades is allowable)</i>
MATURITY	<i>None &lt;70 mm long or &lt;160 g weight; none &gt;130 mm long.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg fruit fly larvae, scale).</i>
DISEASES	<i>With fungal or bacterial rots (Anthracnose, Alternaria rot, bacterial soft rot). With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin. With soft areas or deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn). With soft flesh or wrinkled skin (dehydration). With pitted skin and dark, soft underlying flesh (chilling injury).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture). With softening or rotting evident at the fruit blossom end (calcium deficiency). With dark green / brownish spots over fruit surface (Yolo spot)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial dark rub marks or bruising (&lt;1 mm deep) affecting in aggregate &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter. With scattered, superficial light brown marks affecting in aggregate &gt;4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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 with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>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.</i>

# Market Produce Specifications

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*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: CAPSICUM**

**TYPE: Block**

**VARIETY: Orange**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Rich orange skin; bright green calyx, none with &gt; 6 sq cm of surface affected by green tinge.</i>
VISUAL APPEARANCE	<i>With smooth, glossy skin; intact calyx; sound seed cavity; free from foreign matter.</i>
SENSORY	<i>Firm, crisp, juicy flesh; peppery, slightly sweet flavour; no foreign odours or tastes.</i>
SHAPE	<i>Approximately square to oblong, slightly tapered at the blossom end; may be twisted slightly of centre; none with bends &gt;45° from vertical or horizontal; no fruit with a twisted or deformed shape or with a very pointed blossom end.</i>
SIZE	<i>In pre-ordered size range only, per requirements. Length : medium 70 - 90mm; medium-large 90 - 110mm; large 110 - 130mm. (a 10% size overlap between size grades is allowable)</i>
MATURITY	<i>None &lt;70 mm long or &lt;160 g weight; none &gt;130 mm long; none with red colouration or &gt;2 sq cm of surface with brownish tinge (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg fruit fly larvae, scale).</i>
DISEASES	<i>With fungal or bacterial rots (Anthracnose, Alternaria rot, bacterial soft rot). With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin. With soft areas or deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn). With soft flesh or wrinkled skin (dehydration). With pitted skin and dark, soft underlying flesh (chilling injury).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture). With softening or rotting evident at the fruit blossom end (calcium deficiency). With dark green / brownish spots over fruit surface (Yolo spot)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial dark rub marks or bruising (&lt;1 mm deep) affecting in aggregate &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter. With scattered, superficial light brown marks affecting in aggregate &gt;4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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 with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>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.</i>
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# Market Produce Specifications

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**PRODUCE: CAPSICUM**

**TYPE: Block**

**VARIETY: Purple**

**OTHER Black**

**NAMES:**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Dark purple to black skin; bright green calyx, none with green tinge on skin; none with 2 sq cm of surface affected by brown tinge.</i>
VISUAL APPEARANCE	<i>With smooth, glossy skin; intact calyx; sound seed cavity; free from foreign matter.</i>
SENSORY	<i>Firm, crisp, juicy flesh; peppery, slightly sweet flavour; no foreign odours or tastes.</i>
SHAPE	<i>Approximately square to oblong, slightly tapered at the blossom end; may be twisted slightly off centre; none with bends &gt;45° from vertical or horizontal; no fruit with a twisted or deformed shape or with a very pointed blossom end.</i>
SIZE	<i>In pre-ordered size range only, per requirements. Length : medium 70 - 90mm; medium-large 90 - 110mm; large 110 - 130mm. (a 10% size overlap between size grades is allowable)</i>
MATURITY	<i>None &lt;70 mm long or &lt;160 g weight; none &gt;130 mm long.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg fruit fly larvae, scale).</i>
DISEASES	<i>With fungal or bacterial rots (Anthracnose, Alternaria rot, bacterial soft rot). With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin. With soft areas or deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn). With soft flesh or wrinkled skin (dehydration). With pitted skin and dark, soft underlying flesh (chilling injury).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture). With softening or rotting evident at the fruit blossom end (calcium deficiency). With dark green / brownish spots over fruit surface (Yolo spot)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial dark rub marks or bruising (&lt;1 mm deep) affecting in aggregate &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter. With scattered, superficial light brown marks affecting in aggregate &gt;4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° C.</i>
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FOOD SAFETY REQUIREMENTS	<i>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.</i>

# Market Produce Specifications

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*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: CAPSICUM**

**TYPE: Block**

**VARIETY: Red**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright red to burgundy red skin; bright green calyx, none with green colouration affecting &gt;4 sq cm or with brownish tinge affecting &gt; 25 % surface.</i>
VISUAL APPEARANCE	<i>With smooth, glossy skin; intact calyx; sound seed cavity; free from foreign matter.</i>
SENSORY	<i>Firm, crisp, juicy flesh; peppery, slightly sweet flavour; no foreign odours or tastes.</i>
SHAPE	<i>Approximately square to oblong, slightly tapered at the blossom end; may be twisted slightly off centre; none with bends &gt;45° from vertical or horizontal; no fruit with a twisted or deformed shape or with a very pointed blossom end.</i>
SIZE	<i>In pre-ordered size range only, per requirements. Length : medium 70 - 90mm; medium-large 90 - 110mm; large 110 - 130mm. (a 10% size overlap between size grades is allowable)</i>
MATURITY	<i>None &lt; 70 mm long or &lt; 160 g weight; none &gt; 130 mm long.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg fruit fly larvae, scale).</i>
DISEASES	<i>With fungal or bacterial rots (Anthracnose, Alternaria rot, bacterial soft rot).</i>
	<i>With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin.</i>
	<i>With soft areas or deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn).</i>
	<i>With soft flesh or wrinkled skin (dehydration).</i>
	<i>With pitted skin and dark, soft underlying flesh (chilling injury).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture).</i>
	<i>With softening or rotting evident at the fruit blossom end (calcium deficiency).</i>
	<i>With dark green / brownish spots over fruit surface (Yolo spot)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial dark rub marks or bruising (&lt;1 mm deep) affecting in aggregate &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter.</i>
	<i>With scattered, superficial light brown marks affecting in aggregate &gt;4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
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SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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 with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>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.</i>
<i>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.</i>	

# Market Produce Specifications

**PRODUCE: CAPSICUM**

**TYPE: Block**

**VARIETY: Yellow**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Golden yellow skin; bright green calyx; none with &gt;20% of surface with greenish tinge.</i>
VISUAL APPEARANCE	<i>With smooth, glossy skin; intact calyx; sound seed cavity; free from foreign matter.</i>
SENSORY	<i>Firm, crisp, juicy flesh; peppery, slightly sweet flavour; no foreign odours or tastes.</i>
SHAPE	<i>Approximately square to oblong, slightly tapered at the blossom end; may be twisted slightly off centre; none with bends &gt;45° from vertical or horizontal; no fruit with a twisted or deformed shape or with a very pointed blossom end.</i>
SIZE	<i>In pre-ordered size range only, per requirements. Length : medium 70 - 90mm; medium-large 90 - 110mm; large 110 - 130mm. (a 10% size overlap between size grades is allowable)</i>
MATURITY	<i>None &lt;70 mm long or &lt;160 g weight; none &gt;130 mm long.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg fruit fly larvae, scale).</i>
DISEASES	<i>With fungal or bacterial rots (Anthracnose, Alternaria rot, bacterial soft rot). With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin. With soft areas or deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn). With soft flesh or wrinkled skin (dehydration). With pitted skin and dark, soft underlying flesh (chilling injury).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture). With softening or rotting evident at the fruit blossom end (calcium deficiency). With dark green / brownish spots over fruit surface (Yolo spot)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial dark rub marks or bruising (&lt;1 mm deep) affecting in aggregate &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter. With scattered, superficial light brown marks affecting in aggregate &gt;4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12°C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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 with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>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.</i>
<i>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.</i>	

**PRODUCE:** CAPSICUM  
**TYPE:** Bullhorn  
**VARIETY:** Green (Various)  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid to dark green skin; bright green calyx.</i>
VISUAL APPEARANCE	<i>With smooth, glossy skin; intact calyx; sound seed cavity; free from foreign matter.</i>
SENSORY	<i>Firm, crisp, juicy flesh; peppery, slightly sweet flavour; no foreign odours or tastes.</i>
SHAPE	<i>Cylindrical to oblong, slightly tapered at the blossom end; none with bends &gt;45° from vertical; no fruit with twisted or deformed shape or with very pointed blossom end.</i>
SIZE	<i>150 - 220 mm long; 35 - 60 mm diameter at the widest point; in pre-ordered size range only per requirements.</i>
MATURITY	<i>None &lt;150 mm long; none &gt;220 mm long; none with red colouration or &gt;2 sq cm of surface with brownish tinge (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg fruit fly larvae, scale).</i>
DISEASES	<i>With fungal or bacterial rots (Anthracnose, Alternaria rot, bacterial soft rot). With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin. With soft areas or deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn). With soft flesh or wrinkled skin (dehydration). With pitted skin and dark, soft underlying flesh (chilling injury).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture). With softening or rotting evident at the fruit blossom end (calcium deficiency). With dark green / brownish spots over fruit surface (Yolo spot)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial dark rub marks or bruising (&lt;1 mm deep) affecting in aggregate &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter. With scattered, superficial light brown marks affecting in aggregate &gt;4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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 with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>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.</i>
<i>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.</i>	

**PRODUCE:** CAPSICUM  
**TYPE:** Bullhorn  
**VARIETY:** Red (Various)  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright red skin; bright green calyx, none with green colouration affecting &gt;2 sq cm or with brownish tinge affecting &gt;4 sq cm.</i>
VISUAL APPEARANCE	<i>With smooth, glossy skin; intact calyx; sound seed cavity; free from foreign matter.</i>
SENSORY	<i>Firm, crisp, juicy flesh; peppery, slightly sweet flavour; no foreign odours or tastes.</i>
SHAPE	<i>Cylindrical to oblong, slightly tapered at the blossom end; none with bends &gt;45° from vertical; no fruit with twisted or deformed shape or with very pointed blossom end.</i>
SIZE	<i>150 - 220 mm long; 35 - 60 mm diameter at the widest point; in pre-ordered size range only per requirements.</i>
MATURITY	<i>None &lt;150 mm long; none &gt;220 mm long (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg fruit fly larvae, scale).</i>
DISEASES	<i>With fungal or bacterial rots (Anthracnose, Alternaria rot, bacterial soft rot). With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin. With soft areas or deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn). With soft flesh or wrinkled skin (dehydration). With pitted skin and dark, soft underlying flesh (chilling injury).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture). With softening or rotting evident at the fruit blossom end (calcium deficiency). With dark green / brownish spots over fruit surface (Yolo spot)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial dark rub marks or bruising (&lt;1 mm deep) affecting in aggregate &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter. With scattered, superficial light brown marks affecting in aggregate &gt;4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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 with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>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.</i>
<i>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.</i>	

**PRODUCE:** CAPSICUM  
**TYPE:** Long  
**VARIETY:** Green (Various)  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Mid to dark green skin; bright green calyx.</i>
VISUAL APPEARANCE	<i>With smooth, glossy skin; intact calyx; cleanly cut / broken stem (nil with frayed or split stem ends); sound seed cavity; free from foreign matter.</i>
SENSORY	<i>Firm, crisp, juicy flesh; peppery, slightly sweet flavour; no foreign odours or tastes.</i>
SHAPE	<i>Cylindrical to oblong, slightly tapered at the blossom end; none with bends &gt;45° from vertical; no fruit with twisted or deformed shape or with very pointed blossom end.</i>
SIZE	<i>In pre-ordered size range only, per requirements;            Sizes (length); small 90-110mm; medium 110-130mm; large 130-150mm; (a 10% size overlap between size grades is allowable).</i>
MATURITY	<i>None &lt;90 mm long or &lt;200 g weight; none &gt;150 mm long; none with red colouration or &gt;2 sq cm of surface with brownish tinge (overmature).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg fruit fly larvae, scale).</i>
DISEASES	<i>With fungal or bacterial rots (Anthracnose, Alternaria rot, bacterial soft rot).            With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin.            With soft areas or deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn).            With soft flesh or wrinkled skin (dehydration).            With pitted skin and dark, soft underlying flesh (chilling injury).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture).            With softening or rotting evident at the fruit blossom end (calcium deficiency).            With dark green / brownish spots over fruit surface (Yolo spot)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial dark rub marks or bruising (&lt;1 mm deep) affecting in aggregate &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter.            With scattered, superficial light brown marks affecting in aggregate &gt;4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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 with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>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.</i>
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**PRODUCE: CAPSICUM**

**TYPE: Long**

**VARIETY: Red (Various)**

**CLASS: One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Bright red to burgundy red skin; bright green calyx, none with green colouration affecting &gt;2 sq cm or with brownish tinge affecting &gt; 10 % surface area.</i>
VISUAL APPEARANCE	<i>With smooth, glossy skin; intact calyx; sound seed cavity; free from foreign matter.</i>
SENSORY	<i>Firm, crisp, juicy flesh; peppery, slightly sweet flavour; no foreign odours or tastes.</i>
SHAPE	<i>Cylindrical to oblong, slightly tapered at the blossom end; none with bends &gt;45° from vertical; no fruit with twisted or deformed shape or with very pointed blossom end.</i>
SIZE	<i>In pre-ordered size range only, per requirements; Sizes (length); small 90-110mm; medium 110-130mm; large 130-150mm; (a 10% size overlap between size grades is allowable).</i>
MATURITY	<i>None &lt;90 mm long or &lt;200 g weight; none &gt;150 mm long.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg fruit fly larvae, scale).</i>
DISEASES	<i>With fungal or bacterial rots (Anthracnose, Alternaria rot, bacterial soft rot). With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin. With soft areas or deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn). With soft flesh or wrinkled skin (dehydration). With pitted skin and dark, soft underlying flesh (chilling injury).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture). With softening or rotting evident at the fruit blossom end (calcium deficiency). With dark green / brownish spots over fruit surface (Yolo spot)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial dark rub marks or bruising (&lt;1 mm deep) affecting in aggregate &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter. With scattered, superficial light brown marks affecting in aggregate &gt;4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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 with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>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.</i>
<i>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.</i>	

**PRODUCE:** CAPSICUM  
**TYPE:** Long  
**VARIETY:** Yellow (Various)  
**CLASS:** One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Golden yellow skin; bright green calyx, none with &gt;20% of surface with greenish tinge.</i>
VISUAL APPEARANCE	<i>With smooth, glossy skin; intact calyx; sound seed cavity; free from foreign matter.</i>
SENSORY	<i>Firm, crisp, juicy flesh; peppery, slightly sweet flavour; no foreign odours or tastes.</i>
SHAPE	<i>Cylindrical to oblong, slightly tapered at the blossom end; none with bends &gt;45° from vertical; no fruit with twisted or deformed shape or with very pointed blossom end.</i>
SIZE	<i>In pre-ordered size range only, per requirements; Sizes (length); small 90-110mm; medium 110-130mm; large 130-150mm; (a 10% size overlap between size grades is allowable).</i>
MATURITY	<i>None &lt;90 mm long or &lt;200 g weight; none &gt;150 mm long.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects (eg fruit fly larvae, scale).</i>
DISEASES	<i>With fungal or bacterial rots (Anthracnose, Alternaria rot, bacterial soft rot). With distortion or mottling due to virus infection.</i>
PHYSICAL / PEST DAMAGE	<i>With cuts, holes, or pest damage that breaks the skin. With soft areas or deep-seated bruises.</i>
TEMPERATURE INJURY	<i>With obvious bleached, flattened areas (sunburn). With soft flesh or wrinkled skin (dehydration). With pitted skin and dark, soft underlying flesh (chilling injury).</i>
PHYSIOLOGICAL DISORDER	<i>With open growth or stem end cracks, or with superficial skin cracking (excess moisture). With softening or rotting evident at the fruit blossom end (calcium deficiency). With dark green / brownish spots over fruit surface (Yolo spot)</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial dark rub marks or bruising (&lt;1 mm deep) affecting in aggregate &gt;1 sq cm.</i>
SKIN MARKS / BLEMISHES	<i>With &gt;3 dark, dry spots, &gt;1 mm diameter. With scattered, superficial light brown marks affecting in aggregate &gt;4 sq cm.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be &lt; 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%.</i>
PACKAGING & LABELLING	<i>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.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet as pre-ordered. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 8 - 12° C.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>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 with the FSANZ Food Standards Code MRL's and ML's.</i>
FOOD SAFETY REQUIREMENTS	<i>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.</i>
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