MANGO

Bangalore	2
Brook	3
Davis Haden	4
Early Gold	5
Edward	
Glenn	7
Hayden	
Irwin	
Keitt	
Kensington Pride Ripened - One	11
Kensington Pride Bundaberg / Bowen / Burdekin / Carnarvon Region	
Kensington Pride Tray Line Composite	
Kensington Pride Tray Line One	
Kent	
Lemon	16
Mallika	17
Mexican	18
Nam Doc Mai	
Okrong	20
Palmer	
Pearl	
Plum	23
R2E2Ripened-One	24
R2E2 Bundaberg / Bowen Region	
Tommy Atkins	
Zango, B74, Calypso	
Zill	28

PRODUCE: MANGO TYPE: Ripened VARIETY: Bangalore

CLASS:	One
·	GENERAL APPEARANCE CRITERIA
COLOUR	Golden yellow with red blush over shoulder areas; None with >40% of visible surface with light green colour, no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Golden yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °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 review	able: 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: MANGO
TYPE: Ripened
VARIETY: Brook
CLASS: One

CLASS: (One GENERAL APPEARANCE CRITERIA
COLOUR	
COLOUR	Green skin, yellow to orange flesh. None with >40% of visible surface with light green colour; no chimeral
VISUAL	variants (discoloured lines) with > 1 line of green, not > 2mm wide or 5cm long; not sunken or raised.
APPEARANCE	Clean with bright bloom and smooth skin. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant
	odours/flavours (abnormal ripening).
SHAPE	Elongated to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit, (no gas ripening/colouring permitted).
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >1sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
RECEIVAL	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet.
CONDITIONS	Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13-18°C for Receival.
CHEMICAL &	All chemicals used pre/postharvest must be registered and approved for use in accordance with the
CONTAMINANT RESIDUES	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	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual
REQUIREMENTS	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 reviewa	able: 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: MANGO Ripened **TYPE:**

VARIETY: Davis Haden

	GENERAL APPEARANCE CRITERIA
COLOUR	Yellow to orange slight red blush. None with >40% of visible surface with light green colour; no discoloured Lines (chimeral) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Orange flesh; With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Approximately oval-oblong heart shape.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
NSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscalar
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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. Pka
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °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.

PRODUCE: MANGO
TYPE: Ripened
VARIETY: Early Gold

CLASS: (OENIED AL ADDE AD ANCE CRITEDIA
	GENERAL APPEARANCE CRITERIA
COLOUR	Yellow with orange red blush None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Orange flesh; With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Approximately oval-oblong heart shape.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald)
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °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 reviewa	ble: 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: MANGO
TYPE: Ripened
VARIETY: Edward
CLASS: One

CLASS: (GENERAL APPEARANCE CRITERIA
COLOUR	Yellow, some red blush. None with >40% of visible surface with light green colour; no chimeral variants (discoloured
	lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh; rough texture skin. With need for stickers with PLU and produce/variety name, or bar code
	when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant
SHAPE	odours/flavours (abnormal ripening). Approximately oval-oblong heart shape.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
WITTORTT	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST	With cuts, holes, cracks (that break the skin).
DAMAGE	wan cuts, notes, cracks (that break the skin).
ΓEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscalar
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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. Pka
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °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. ble: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as

PRODUCE: MANGO
TYPE: Ripened
VARIETY: Glenn
CLASS: One

·	GENERAL APPEARANCE CRITERIA
COLOUR	Orange with red blush None with >40% of visible surface with light green colour; no chimeral variants (discoloured
	lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Orange flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Approximately oval-oblong heart shape.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald)
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	CONSIGNMENT CRITERIA
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) mus 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. Pkanakaya), address, contents, class, size and minimum net weight.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °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 reviewa	ble: 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: MANGO
TYPE: Ripened
VARIETY: Hayden
CLASS: One

CLASS: (OENIED AL ADDE AD ANCE CRITEDIA
	GENERAL APPEARANCE CRITERIA
COLOUR	Yellow with brilliant red blush. None with >40% of visible surface with light green colour, no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Orange yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Approximately oval-oblong heart shape.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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.
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °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 reviewa	ble: 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: MANGO
TYPE: Ripened
VARIETY: Irwin
CLASS: One

CLASS: (One GENERAL APPEARANCE CRITERIA
COLOUR	Crimson blush on a yellow skin. None with >40% of visible surface with light green colour, no chimeral variants
	(discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per
APPEARANCE	requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant
	odours/flavours (abnormal ripening).
SHAPE	Approximately oval-oblong heart shape.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °C for Receival.
CHEMICAL &	All chemicals used pre/postharvest must be registered and approved for use in accordance with the
CONTAMINANT RESIDUES	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 reviewa	ble: 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: MANGO TYPE: Ripened VARIETY: Keitt CLASS: One

COLOUR	VII '41 1' 14 1' 11 1 1 N
	Yellow, with a light pink blush None with >40% of visible surface with light green colour, no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Oblong heart shape.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	CONSIGNMENT CRITERIA
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) mus 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. Pka
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °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

PRODUCE: MANGO **TYPE:** Ripened

VARIETY: Kensington Pride

	GENERAL APPEARANCE CRITERIA
COLOUR	Pale yellow with or without pink to pink red-blush. None with > 40% of visible surface with light green colour no
	chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL	Yellow flesh moderate, not excessive fibre. With need for stickers with PLU and produce/variety name, or bar code
APPEARANCE	when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant
	odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST	With cuts, holes, cracks (that break the skin).
DAMAGE	
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald)
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >1sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °C for Receival.
CHEMICAL &	All chemicals used pre/postharvest must be registered and approved for use in accordance with the
CONTAMINANT RESIDUES	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 reviewa	ble: 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: MANGO TYPE: Ripened

VARIETY: Kensington Pride Bundaberg / Bowen / Burdekin / Carnarvon Region

GENERAL APPEARANCE CRITERIA fellow with or without pink to pink red-blush. No chimeral variants (discoloured lines) with > 1 line of green, not wide or 5cm long; not sunken or raised. flesh moderate, not excessive fibre. With need for stickers with PLU and produce/variety name, or bar code available, per requirements. wields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant inflavours (abnormal ripening). It to oval heart shaped. fordered size per requirements; uniform per tray. dry matter. Fully coloured ripened fruit. MAJOR DEFECTS widence of live insects. fungal or bacterial rots (decaying areas). futs, holes, cracks (that break the skin). cattered, small dark-brown spotting on dull, discoloured skin. (chilling injury) futernal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end brown flesh/cavity at stem end). MINOR DEFECTS
wide or 5cm long; not sunken or raised. If Jesh moderate, not excessive fibre. With need for stickers with PLU and produce/variety name, or bar code available, per requirements. Vields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant deflavours (abnormal ripening). It to oval heart shaped. Fordered size per requirements; uniform per tray. It widence of live insects. It widence of live insects. It widence of live insects (decaying areas). It with sholes, cracks (that break the skin). It will break down, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end brown flesh/cavity at stem end). MINOR DEFECTS
available, per requirements. Avields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant Aflavours (abnormal ripening). It to oval heart shaped. Arordered size per requirements; uniform per tray. Ary matter. Fully coloured ripened fruit. MAJOR DEFECTS Avidence of live insects. Aungal or bacterial rots (decaying areas). Auts, holes, cracks (that break the skin). Cattered, small dark-brown spotting on dull, discoloured skin. (chilling injury) Internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end brown flesh/cavity at stem end). MINOR DEFECTS
wields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant //flavours (abnormal ripening). It to oval heart shaped. ordered size per requirements; uniform per tray. dry matter. Fully coloured ripened fruit. MAJOR DEFECTS widence of live insects. fungal or bacterial rots (decaying areas). suts, holes, cracks (that break the skin). cattered, small dark-brown spotting on dull, discoloured skin. (chilling injury) mernal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end brown flesh/cavity at stem end). MINOR DEFECTS
to oval heart shaped. Fordered size per requirements; uniform per tray. dry matter. Fully coloured ripened fruit. MAJOR DEFECTS Evidence of live insects. Fungal or bacterial rots (decaying areas). Futs, holes, cracks (that break the skin). Cattered, small dark-brown spotting on dull, discoloured skin. (chilling injury) Internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end frown flesh/cavity at stem end). MINOR DEFECTS
MAJOR DEFECTS widence of live insects. ungal or bacterial rots (decaying areas). uts, holes, cracks (that break the skin). cattered, small dark-brown spotting on dull, discoloured skin. (chilling injury) nternal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end brown flesh/cavity at stem end). MINOR DEFECTS
MAJOR DEFECTS widence of live insects. fungal or bacterial rots (decaying areas). futs, holes, cracks (that break the skin). cattered, small dark-brown spotting on dull, discoloured skin. (chilling injury) futernal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end brown flesh/cavity at stem end). MINOR DEFECTS
widence of live insects. fungal or bacterial rots (decaying areas). futs, holes, cracks (that break the skin). cattered, small dark-brown spotting on dull, discoloured skin. (chilling injury) internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end brown flesh/cavity at stem end). MINOR DEFECTS
tungal or bacterial rots (decaying areas). tuts, holes, cracks (that break the skin). cattered, small dark-brown spotting on dull, discoloured skin. (chilling injury) nternal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end brown flesh/cavity at stem end). MINOR DEFECTS
ungal or bacterial rots (decaying areas). uts, holes, cracks (that break the skin). cattered, small dark-brown spotting on dull, discoloured skin. (chilling injury) nternal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end brown flesh/cavity at stem end). MINOR DEFECTS
cattered, small dark-brown spotting on dull, discoloured skin. (chilling injury) nternal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end brown flesh/cavity at stem end). MINOR DEFECTS
nternal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end brown flesh/cavity at stem end). MINOR DEFECTS
orown flesh/cavity at stem end). MINOR DEFECTS
5 attached scale insects.
ooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
rink spot >15 spots (each 5mm diameter) (former scale attachment areas).
hallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with ag affecting > 2 sq cm. no deep scars or soft/moist deep-seated bruises.
leaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
ronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
ap burn or sap stain/spotting affecting >1sq cm.
ight blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
lark blemish >1 sq cm (rub, abrasion damage).
CONSIGNMENT CRITERIA
ninor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must ceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to l 10%.
ging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the t legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a ouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd
ce must provide not less than 14 days clear shelf life from date of receival.
liance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. erated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 18 °C for al.
emicals used pre/postharvest must be registered and approved for use in accordance with the ements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the
Z Food Standards Code ML's and MRL's.
i e

PRODUCE: MANGO TYPE: Ripened

VARIETY: Kensington Pride CLASS: Tray Line Composite

CLASS:	<u>Fray Line Composite</u> GENERAL APPEARANCE CRITERIA
COLOUR	
COLOUR	Colour Stage ranging from 50 - 100% blush over fruit surface (stages 4 - 6 on QDPI Chart). None with > 50% of visable surface with dark green colour.
VISUAL	Yellow flesh. With need for stickers with PLU and produce/variety name.
APPEARANCE	Tenow fiesh. With need for suckers with 1 LO and produce/variety name.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray. Preferably sizes 18 - 25's
MATURITY	>14% dry matter. Varying stages of maturity.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes or cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With > 8 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >2 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >4 sq cm or with bruising affecting > 3 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald)
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>2-3mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >2.5sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >2.5 sq cm (rub, abrasion damage).
	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
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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °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 reviewo	able: 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: MANGO **TYPE:** Ripened

VARIETY: Kensington Pride CLASS: Tray Line One

CLASS:	Tray Line One GENERAL APPEARANCE CRITERIA
COLOUR	Colour stage ranging from 30 - 90% blush over fruit surface (stages 3 - 5 QDPI Chart). None with > 20% of
	visable surface with dark green colour.
VISUAL	Yellow flesh. With need for stickers with PLU and produce/variety name.
APPEARANCE	
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray. Preferably sizes 8 - 16's
MATURITY	> 14% dry matter. Varying stages of maturity.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes or cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >1sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 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 Specifications review	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. able: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as

PRODUCE: MANGO
TYPE: Ripened
VARIETY: Kent
CLASS: One

CLASS:	One
	GENERAL APPEARANCE CRITERIA
COLOUR	Yellow with or without pink to pink red blush. None with >40% of visible surface with light green colour, no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Yellow flesh moderate, not excessive fibre. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald)
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °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 reviewo	able: 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: MANGO
TYPE: Ripened
VARIETY: Lemon
CLASS: One

CLASS: (OENIEDAL ADDEAD ANGE CRITERIA
	GENERAL APPEARANCE CRITERIA
COLOUR	Yellow / Gold colour, no blush. None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Pale yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 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 reviewal	ble: 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: MANGO
TYPE: Ripened
VARIETY: Mallika
CLASS: One

CLASS: (One GENERAL APPEARANCE CRITERIA
COLOUR	
COLOUR	Yellow, no blush. None with >40% of visible surface with light green colour; no chimeral variants (discoloured line) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Oblong, oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °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 reviewal	ble: 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: MANGO
TYPE: Ripened
VARIETY: Mexican
CLASS: One

CLASS:	One
•	GENERAL APPEARANCE CRITERIA
COLOUR	With highly coloured red blush over most of the surface; small areas of yellow background; None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °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 reviewe	uble: 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: MANGO **TYPE:** Ripened

VARIETY: Nam Doc Mai

CLASS: (One
	GENERAL APPEARANCE CRITERIA
COLOUR	Green skin, deep yellow flesh. None with >40% of visible surface with light green colour, no chimeral variants (discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Clean with bright bloom and smooth skin With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Elongated kidney shaped
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °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 reviewa	ble: 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: MANGO
TYPE: Ripened
VARIETY: Okrong
CLASS: One

	GENERAL APPEARANCE CRITERIA
COLOUR	Green to greenish yellow colour, no blush. None with >40% of visible surface with light green colour, no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Pale yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscalar
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	CONSIGNMENT CRITERIA
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) mus 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. Pka
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °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.

PRODUCE: MANGO
TYPE: Ripened
VARIETY: Palmer
CLASS: One

•	GENERAL APPEARANCE CRITERIA
COLOUR	Green yellow skin with dark red blush. None with >40% of visible surface with light green colour no chimeral
	variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Pale yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per
SENSORY	requirements.
SENSOR I	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald,
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °C for Receival.
CHEMICAL & CONTAMINANT	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
RESIDUES	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 reviewa	ble: 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: MANGO
TYPE: Ripened
VARIETY: Pearl
CLASS: One

CLASS: (One
·	GENERAL APPEARANCE CRITERIA
COLOUR	With orange-pink blush over most of the surface; small areas of golden yellow background; None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald,
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	CONSIGNMENT CRITERIA
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) muss 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. Pka
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °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 reviewa	ble: 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: MANGO
TYPE: Ripened
VARIETY: Plum
CLASS: One

	GENERAL APPEARANCE CRITERIA
COLOUR	Yellow background with red blush. None with >40% of visible surface with light green colour no chimeral
	variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Gold yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald)
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °C for Receival.
CHEMICAL &	All chemicals used pre/postharvest must be registered and approved for use in accordance with the
CONTAMINANT RESIDUES	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 reviewa	ble: 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: MANGO
TYPE: Ripened
VARIETY: R2E2
CLASS: One

	GENERAL APPEARANCE CRITERIA
COLOUR	Yellow with red blush; none with > 40% of visible surface with light green colour; no chimeral variants (discoloured
	lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST	With cuts, holes, cracks (that break the skin).
DAMAGE	
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 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 reviewa	ble: 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: MANGO TYPE: Ripened VARIETY: R2E2

CLASS: Bundaberg / Bowen Region

CLASS: <u>B</u>	Bundaberg / Bowen Region
	GENERAL APPEARANCE CRITERIA
COLOUR	Yellow with red blush; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °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 reviewal	ble: 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: MANGO Ripened **TYPE:**

Tommy Atkins VARIETY:

CLASS: (One
	GENERAL APPEARANCE CRITERIA
COLOUR	With highly coloured red blush over most of the surface; small areas of yellow background; None with >40% of visible surface with light green colour, no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald)
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
RECEIVAL	Compliance with Quarantine Treatments (if required) for Interstate Consignment, Stacked onto a stabilised pallet.
CONDITIONS	Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 13 - 18 °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 reviewa	ble: 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: MANGO TYPE: Ripened

VARIETY: Zango, B74, Calypso

CLASS: (One CENTED AL ADDE AD ANCIE CONTEDIA
	GENERAL APPEARANCE CRITERIA
COLOUR	Pale yellow with or without a pink to red blush; None with >40% of visible surface with light green colour; no chimeral variants (discoloured lines) with >1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant odours/flavours (abnormal ripening).
SHAPE	Round to oval heart shaped. 'Flower' like growth around stem end is allowable, nil with excessively protruding areas.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	Fully coloured ripened fruit.
	MAJOR DEFECTS
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes or cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald).
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >1sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	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
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 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 reviewa	ble: 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: MANGO TYPE: Ripened

VARIETY: Zill CLASS: One

	GENERAL APPEARANCE CRITERIA
COLOUR	Yellow with dark red blush; None with >40% of visible surface with light green colour; no chimeral variants
	(discoloured lines) with > 1 line of green, not >2mm wide or 5cm long; not sunken or raised.
VISUAL APPEARANCE	Deep yellow flesh. With need for stickers with PLU and produce/variety name, or bar code when available, per
	requirements.
SENSORY	Firm, yields slightly to finger pressure; smooth skin; sweet, with some acid; pleasant aroma; no unpleasant
SHAPE	odours/flavours (abnormal ripening). Oval heart shaped.
SIZE	In pre-ordered size per requirements; uniform per tray.
MATURITY	>14 % dry matter. Fully coloured ripened fruit.
WATURIT I	>14 % ary mauer. F uny conouren ripenen fruit. MAJOR DEFECTS
INCECTO	
INSECTS	With evidence of live insects.
DISEASES	With fungal or bacterial rots (decaying areas).
PHYSICAL / PEST DAMAGE	With cuts, holes, cracks (that break the skin).
TEMPERATURE INJURY	With scattered, small dark-brown spotting on dull, discoloured skin. (chilling injury)
PHYSIOLOGICAL DISORDERS	With internal breakdown, eg. watery, translucent area in flesh or around seed (jelly seed), or with spongy stem end (grey brown flesh/cavity at stem end).
	MINOR DEFECTS
PHYSICAL / PEST	With >5 attached scale insects.
DAMAGE	With sooty mould (brown-black spotting) or bacterial spot (black spotting), not open or weeping, affecting in total >1 sq
	With pink spot >15 spots (each 5mm diameter) (former scale attachment areas).
	With shallow (<2mm), healed scarring, eg. hail or with cleavage scar affecting in aggregate >2 sq cm or with bruising affecting > 2 sq cm.; no deep scars or soft/moist deep-seated bruises.
TEMPERATURE INJURY	With bleaching (sunburn) affecting >20% of visual surface; no grey-brown blotches or black depressed areas (sunscald
PHYSIOLOGICAL DISORDERS	With pronounced/dark lenticels (>1-2mm wide) affecting >20% of skin; not star shaped or cracked.
SKIN MARKS /	With sap burn or sap stain/spotting affecting >6 sq cm.
BLEMISHES	With light blemish, eg. dense, thick russet lines affecting >6 sq cm; scattered thin lines are allowable.
	With dark blemish >1 sq cm (rub, abrasion damage).
	CONSIGNMENT CRITERIA
TOLERANCE PER CONSIGNMENT	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) mus not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to
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. Pka
SHELF LIFE	Produce must provide not less than 14 days clear shelf life from date of receival.
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 13 - 18 °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.