

Market Produce Specifications:

PINEAPPLE

Cayenne	2
Rough Leaf (Queen)	3
Sweet Gold –Cayenn One	4
Sweet Gold - Hybrid Varieties.....	5

Market Produce Specifications

PRODUCE: PINEAPPLE

TYPE: N/A

VARIETY: Cayenne

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Greenish yellow to golden yellow skin; pale yellow to golden yellow flesh.</i>
VISUAL APPEARANCE	<i>Thick, rough skin covered with a hexagonal pattern of nodules; thick, blue-green bunch of cactus like leaves at top; central tough core.</i>
SENSORY	<i>Sweet, firm, juicy flesh; strong sweet aroma; texture not chalky or fibrous.</i>
SHAPE	<i>Cylindrical, pine-cone shaped fruit</i>
SIZE	<i>10 - 15cm diameter, 20 - 30cm height</i>
MATURITY	<i>Fruit colour >1/3 yellow-orange, not full dark green (immature); TSS >12° Brix</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial soft rots (eg water blister, core rot, yeasty rot).</i>
	<i>With pinkish or water soaked flesh (pink disease).</i>
	<i>With brown, granular or woody flesh (marbling disease).</i>
PHYSICAL / PEST	<i>With severe cuts, holes, punctures or cracks that break the skin.</i>
	<i>With severe, deep seated bruises in skin and flesh.</i>
PHYSIOLOGICAL	<i>With hard, white flesh (immature)</i>
	<i>With wilted leaves and soft flesh (dehydrated)</i>
TEMPERATURE	<i>With brown / black flesh discolouration around the core (blackheart - chilling injury)</i>
	<i>With translucent flesh and/or sunken, soft, dark lesions (high temperature injury)</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With superficial light (beige) colouring of skin affecting >25% of fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With multiple crowns on each fruit.</i>
TEMPERATURE INJURY	<i>With light, bleached areas affecting >10% visible surface (sunburn).</i>
PHYSICAL / PEST DAMAGE	<i>With skin scuffs, rubs, prickly eye affecting >25% surface of fruit.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 15 - 20 °C for Receipt.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: PINEAPPLE
TYPE: N/A
VARIETY: Rough Leaf (Queen)
CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Greenish yellow to golden yellow skin; pale yellow to golden yellow flesh.</i>
VISUAL APPEARANCE	<i>Thick, rough skin covered with a hexagonal pattern of nodules; nodules more distinct and deep set than "Cayenne"; blue-green, cactus like leaves at top; central tough core.</i>
SENSORY	<i>Very sweet, firm and juicy flesh; strong sweet aroma; texture not chalky or fibrous.</i>
SHAPE	<i>Cylindrical to somewhat conical, pine-cone shaped fruit,</i>
SIZE	<i>7 - 12cm diameter, 12 - 20cm height.</i>
MATURITY	<i>Fruit colour >1/3 yellow-orange, not full dark green (immature); TSS >12° Brix</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial soft rots (eg water blister, core rot, yeasty rot).</i>
	<i>With pinkish or water soaked flesh (pink disease).</i>
	<i>With brown, granular or woody flesh (marbling disease).</i>
PHYSICAL / PEST DAMAGE	<i>With severe cuts, holes, punctures or cracks that break the skin.</i>
	<i>With severe, deep seated bruises in skin and flesh.</i>
PHYSIOLOGICAL DISORDERS	<i>With hard, white flesh (immature)</i>
	<i>With wilted leaves and soft flesh (dehydrated)</i>
TEMPERATURE INJURY	<i>With brown / black flesh discolouration around the core (blackheart - chilling injury)</i>
	<i>With translucent flesh and/or sunken, soft, dark lesions (high temperature injury)</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With superficial light (beige) colouring of skin affecting >25% of fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With multiple crowns on each fruit.</i>
TEMPERATURE INJURY	<i>With light, bleached areas affecting >10% visible surface (sunburn).</i>
PHYSICAL / PEST DAMAGE	<i>With skin scuffs, rubs, prickly eye affecting >25% surface of fruit.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. PLANTATION and Country of Origin (eg. Produce of Australia) on outer container</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 15 - 20 °C for Receipt.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: PINEAPPLE

TYPE: Sweet Gold

VARIETY: Cayenne

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Greenish yellow to golden yellow skin; golden yellow flesh.</i>
VISUAL APPEARANCE	<i>Thick, rough skin covered with a hexagonal pattern of nodules; thick, blue-green bunch of cactus like leaves at top to be cut and cleanly removed from fruit.</i>
SENSORY	<i>Very sweet, firm, juicy flesh; strong sweet aroma; texture not chalky or fibrous.</i>
SHAPE	<i>Cylindrical, pine-cone shaped fruit,</i>
SIZE	<i>9 - 14cm diameter, 18 - 28cm height.</i>
MATURITY	<i>Fruit colour >50% yellow - orange, not full dark green (immature) TSS >16* (Brix test to be taken from middle third section of fruit).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial soft rots (eg water blister, core rot, yeasty rot).</i>
	<i>With pinkish or water soaked flesh (pink disease).</i>
	<i>With brown, granular or woody flesh (marbling disease).</i>
PHYSICAL / PEST DAMAGE	<i>With severe cuts, holes, punctures or cracks that break the skin.</i>
	<i>With severe, deep seated bruises in skin and flesh.</i>
PHYSIOLOGICAL DISORDERS	<i>With hard, white flesh (immature)</i>
	<i>With wilted leaves and soft flesh (dehydrated)</i>
TEMPERATURE INJURY	<i>With brown / black flesh discolouration around the core (blackheart - chilling injury)</i>
	<i>With translucent flesh and/or sunken, soft, dark lesions (high temperature injury)</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With superficial light (beige) colouring of skin affecting >25% of fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With multiple crowns on each fruit.</i>
TEMPERATURE INJURY	<i>With light, bleached areas affecting >10% visible surface (sunburn).</i>
PHYSICAL / PEST DAMAGE	<i>With skin scuffs, rubs, prickly eye affecting >25% surface of fruit.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 15 - 20 °C for Receipt.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	

Market Produce Specifications

PRODUCE: PINEAPPLE

TYPE: Sweet Gold

VARIETY: Hybrid Varieties

CLASS: One

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Greenish yellow to golden yellow skin; golden yellow flesh.</i>
VISUAL APPEARANCE	<i>Thick, rough skin covered with a hexagonal pattern of nodules; thick, blue-green bunch of cactus like leaves at top to be cut and cleanly removed from fruit. Fruit to be fully waxed.</i>
SENSORY	<i>Very sweet, firm, juicy flesh; strong sweet aroma; texture not chalky or fibrous.</i>
SHAPE	<i>Cylindrical, pine-cone shaped fruit,</i>
SIZE	<i>9 - 14cm diameter, 18 - 28cm height.</i>
MATURITY	<i>Fruit colour >50% yellow - orange, not full dark green (immature) TSS >12* (Brix test to be taken from middle third section of fruit).</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects.</i>
DISEASES	<i>With fungal or bacterial soft rots (eg water blister, core rot, yeasty rot).</i>
	<i>With pinkish or water soaked flesh (pink disease).</i>
	<i>With brown, granular or woody flesh (marbling disease).</i>
PHYSICAL / PEST DAMAGE	<i>With severe cuts, holes, punctures or cracks that break the skin.</i>
	<i>With severe, deep seated bruises in skin and flesh.</i>
PHYSIOLOGICAL DISORDERS	<i>With hard, white flesh (immature)</i>
	<i>With wilted leaves and soft flesh (dehydrated)</i>
TEMPERATURE	<i>With brown / black flesh discolouration around the core (blackheart - chilling injury)</i>
	<i>With translucent flesh and/or sunken, soft, dark lesions (high temperature injury)</i>
MINOR DEFECTS	
SKIN MARKS / BLEMISHES	<i>With superficial light (beige) colouring of skin affecting >25% of fruit.</i>
PHYSIOLOGICAL DISORDERS	<i>With multiple crowns on each fruit.</i>
TEMPERATURE INJURY	<i>With light, bleached areas affecting >10% visible surface (sunburn).</i>
PHYSICAL / PEST DAMAGE	<i>With skin scuffs, rubs, prickly eye affecting >25% surface of fruit.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>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</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 15 - 20 °C for Receipt.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	