

Market Produce Specifications:

WAX JAMBU

Various 2

Market Produce Specifications

2

PRODUCE: WAX JAMBU

TYPE: N/A

VARIETY: Various

CLASS: Rose Apple

| GENERAL APPEARANCE CRITERIA | |
|---|---|
| COLOUR | <i>Bright to dark pink skin, white flesh, several large brown seeds.</i> |
| VISUAL APPEARANCE | <i>Full bodied, firm fruit; thin, fairly smooth glossy skin; firm, slightly spongy flesh; delicate aroma; stem trimmed short or flush with fruit surface; lobed at base; no foreign matter.</i> |
| SENSORY | <i>Flesh very firm, crisp, with slightly granular texture; sweet, slightly acidic (lemony) flavour, generally blandly flavoured; no off odours or tastes.</i> |
| SHAPE | <i>Approximately pear shaped, distinctly incurved at the base.</i> |
| SIZE | <i>>80 mm long (as pre-ordered per requirements)</i> |
| MATURITY | <i>Full coloured fruit.</i> |
| MAJOR DEFECTS | |
| INSECTS | <i>With evidence of live insects</i> |
| DISEASES | <i>With fungal or bacterial rots.</i> |
| PHYSICAL / PEST DAMAGE | <i>With cuts, holes, punctures, cracks or wounds (that break the skin).</i> |
| | <i>With deep, soft, watersoaked bruises.</i> |
| PHYSIOLOGICAL DISORDERS | <i>With soft, wrinkled skin (dehydrated).</i> |
| | <i>With watersoaked or discoloured internal tissues.</i> |
| TEMPERATURE INJURY | <i>With discoloured, pitted skin or softening flesh (chilling injury).</i> |
| MINOR DEFECTS | |
| PHYSICAL / PEST DAMAGE | <i>With hail marks, eg. healed marks in a depression of the skin, affecting in surface aggregate >1 sq cm, no broken skin or unhealed scars</i> |
| SKIN MARKS / BLEMISHES | <i>With dark superficial skin marks/blemishes/cracks</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 10 —15 °C</i> |
| CHEMICAL & CONTAMINANT RESIDUES | <i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply 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> | |