

# Product Specification

**Product:** APPLE  
**Type:** Red  
**Variety:** Cox Orange Pippin  
**Grade:** One

<b>General Delivery Requirements</b>	
<b>Receival Conditions</b>	Compliance with Quarantine Treatments (if required) for Interstate Consignments. Refrigerated transport unless otherwise approved. Produce to meet pulp temperature requirements detailed below.
<b>Pulp Temperature</b>	4 – 10 Degrees Centigrade
<b>Carton Contents /Weight</b>	12 kg -18 kg as per carton specifications
<b>Packaging and Labelling</b>	Labelling to identify grower or agents name / brand (plus growers name / code if via an agent), address, contents, grade/class, size and minimum net weight. Bulk loose product to identify "Packed On" date (Packed DD/MM/YY) on outer carton and Pre-packed product to identify "Packed on Date" with the day number (ddd) of the year (or a similar code).

<b>General Appearance</b>	
<b>Colour</b>	True to type / variety
<b>Visual Appearance</b>	Dull bloom. Smooth skin, stem intact. Stems may be missing provided that the break is clean and there is no torn flesh or skin. No foreign matter.
<b>Sensory</b>	Crisp and juicy. Free from objectionable odours or tastes or tastes
<b>Shape</b>	True to type / variety. No irregular or distorted shapes.
<b>Size</b>	Evenly sized fruit.(as per requirements). Apples in pre-packs to be 64–67 mm diameter.
<b>Maturity / Shelf Life</b>	Harvested ripe. Shelf life = 5days

<b>DEFECTS</b>	<b>ALLOWANCES</b>
<b>Major defects</b>	
<b>Insects</b>	With evidence of live insects.
<b>Diseases</b>	With evidence of fungal or bacterial rots of the skin or flesh. With discolouration or disfigurement due to viruses.
<b>Physical / Pest damage</b>	With cuts, splits, holes or cracks from physical or pest damage.
<b>Physiological disorders</b>	With brown discolouration of the skin. With bitter pit. With internal breakdown or browning.
<b>Temperature injury</b>	With sunburn or with freezing damage.
<b>Minor Defects</b>	
<b>Physical / Pest damage</b>	With minor superficial bruises darker than skin colour. With healed injuries in skin affecting >1 sq cm (hail marks, limb rub)
<b>Skin marks / Blemishes</b>	With stem end russet affecting > 6 sq cm. With scattered cheek russet affecting > 2 sq cm.
<b>Physiological disorders</b>	
<b>Temperature injury</b>	

<b>Consignment Criteria</b>	
<b>Tolerances per consignment</b>	<ul style="list-style-type: none"> <li>• Total major defects must not exceed 5% of consignment</li> <li>• Total minor defects must not exceed 10% of consignment</li> <li>• Total defects (major plus minor) must not exceed 10% of consignment.</li> </ul> Product that does not meet specification may be rejected or downgraded and subject to a price reduction.
<b>Chemical and contaminant residues</b>	All chemicals used pre/post harvest must be registered and approved for use and comply with Maximum Residue Limits (MRLs) detailed in Standard 1.4.2 of the Food Standards Code (Schedule 1). Produce must also meet Maximum Levels (MLs) for contaminants and natural toxicants as detailed in Standard 1.4.1 of the Food Standards Code.

**Specifications may be altered or amended to reflect seasonal variation in product availability. Any such variations must be agreed in writing with Island Fresh Produce.**