

Product Specification

Product: APPLE
Type: Red
Variety: Royal Gala
Grade: One

General Delivery Requirements	
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignments. Refrigerated transport unless otherwise approved. Produce to meet pulp temperature requirements detailed below.
Pulp Temperature	4 – 10 Degrees Centigrade
Carton Contents /Weight	12 kg -18 kg as per carton specifications
Packaging and Labelling	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).

General Appearance	
Colour	True to type / variety
Visual Appearance	Normal 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.
Sensory	Crisp and juicy. Free from objectionable odours or tastes
Shape	True to type / variety
Size	Evenly sized fruit.(as per requirements). Apples in pre-packs to be 64–67 mm diameter.
Maturity / Shelf Life	Harvested ripe. Shelf life = 5days

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

Consignment Criteria	
Tolerances per consignment	<ul style="list-style-type: none"> • Total major defects must not exceed 5% of consignment • Total minor defects must not exceed 10% of consignment • Total defects (major plus minor) must not exceed 10% of consignment. Product that does not meet specification may be rejected or downgraded and subject to a price reduction.
Chemical and contaminant residues	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.