

Product Specification

Product: Apricot
Type: N/A
Variety: Rival
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	0 – 2 Degrees Centigrade
Carton Contents /Weight	5kg-10kg 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	Full bodied, plump, cleavage not too deep. No foreign matter.
Sensory	Sweet juicy flavour, not shriveled. Free from objectionable odours or tastes
Shape	True to type / variety. No irregular or distorted shapes.
Size	Evenly sized fruit.(as per requirements). Sizes to be uniform per carton.
Maturity / Shelf Life	Sprung at receival, slight softening evident at stem end only. 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 splitting/cracking > 1mm wide/deep and > 100mm length at either end.
Temperature injury	With soft, dull water soaked areas.
Minor Defects	
Physical / Pest damage	With bacterial rot affecting >0.5 sq cm of surface; not sunken or watersoaked.
Skin marks / Blemishes	
Physiological disorders	With dark skin marks (hail marks, limb rub, rot) affecting >0.5 sq cm of surface.
Temperature injury	With minor sunburn >2 sq cm; no tissue shriveling or browning.

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.