

# Product Specification

**Product:** Avocado  
**Type:** Mature Green (For Ripening)  
**Variety:** Shephard  
**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>	6 – 10 Degrees Centigrade
<b>Carton Contents /Weight</b>	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. Not blotchy or discoloured.
<b>Visual Appearance</b>	Coarse skin with uniform surface. With stem buttons attached. No foreign matter.
<b>Sensory</b>	Firm/hard flesh, moderately thick skin. Free from objectionable odours or tastes
<b>Shape</b>	True to type / variety. No irregular or distorted shapes.
<b>Size</b>	Evenly sized fruit.(as per requirements). Sizes to be uniform per carton.
<b>Maturity / Shelf Life</b>	All fruit firm. 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. With blue copper deposits on skin surface.
<b>Physiological disorders</b>	
<b>Temperature injury</b>	With sun bleach (yellow or rust-pink skin discolouration).
<b>Minor Defects</b>	
<b>Physical / Pest damage</b>	With hail mark >1 sq cm.
<b>Skin marks / Blemishes</b>	With scattered rub marks affecting >2 sq cm of total area
<b>Physiological disorders</b>	With red to brown ridging/wrinkling affecting > 25% of visual surface.
<b>Temperature injury</b>	With sunburn, brown/black discolouration > 1 sq cm.

<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.**