

Product Specification

Product: Berry
Type: Blackcurrant
Variety: Various
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	2 – 6 Degrees Centigrade
Carton Contents /Weight	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. Uniform colour within cartons.
Visual Appearance	No foreign matter. Full bodied, plump fruit with stem removed; free from excess moisture.
Sensory	Free from objectionable odours or tastes Firm fruit, not shriveled.
Shape	True to type / variety. No irregular or distorted shapes.
Size	Evenly sized (as per requirements). Size to be uniform per carton.
Maturity / Shelf Life	Firm fruit, not overripe or undeveloped. 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. With severe bruising or crushed areas. With unhealed wounds at stem end due to stem pull.
Physiological disorders	With aged, dehydrated or squashed berries. With excess moisture or juice in the punnet.
Temperature injury	With bleached yellow areas (sunburn injury). With soft water-soaked areas on berries (freezing injury).
Minor Defects	
Physical / Pest damage	
Skin marks / Blemishes	
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.