

# Product Specification

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