

Product Specification

Product: Citrus
Type: Lime
Variety: Tahitian
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	5 – 15 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.
Sensory	Free from objectionable odours or tastes
Shape	True to type / variety. No irregular or distorted shapes.
Size	Evenly sized fruit.(as per requirements). Size to be uniform per carton.
Maturity / Shelf Life	Juice content > 20%. 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	
Temperature injury	With dark brown depressed lesions (chilling injury) or water soaked flesh (freezing damage). With pale, hard areas of skin (severe sunburn)
Minor Defects	
Physical / Pest damage	With brown/black specks (rust mite damage) affecting in aggregate > 1 sq cm. With up to 15 scale insects (red-brown spots, 2mm diameter)
Skin marks / Blemishes	With dark blemishes (eg stem end blemish) affecting in aggregate >1 sq cm. of surface.
Physiological disorders	
Temperature injury	With bleached yellowish-orange areas (slight sunburn) affecting >3 sq cm.

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.