

Product Specification

Product: Pineapple
Type: Sweet Gold
Variety: Rough Leaf
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	15 – 20 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. Greenish yellow to golden yellow skin; golden yellow flesh.
Visual Appearance	No foreign matter. Thick, rough skin covered with a hexagonal pattern of nodules; thick, blue-green bunch of cactus leaves at top. Fruit to be fully waxed.
Sensory	Free from objectionable odours or tastes Very sweet, firm and juicy flesh; strong sweet aroma.
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	Fruit co/our >1/3 yellow-orange, not full dark green (immature) 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 hard, white flesh (immature) With wilted leaves and soft flesh (dehydrated)
Temperature injury	With brown / black flesh discolouration around the core (blackheart — chilling injury) With translucent flesh and/or sunken, soft, dark lesions (high temperature injury)
Minor Defects	
Physical / Pest damage	With skin scuffs, rubs, prickly eye affecting >25% surface of fruit.
Skin marks / Blemishes	With superficial light (beige) colouring of skin affecting >25% of fruit.
Physiological disorders	With multiple crowns on each fruit.
Temperature injury	With light, bleached areas affecting >10% visible surface (sunburn).

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.